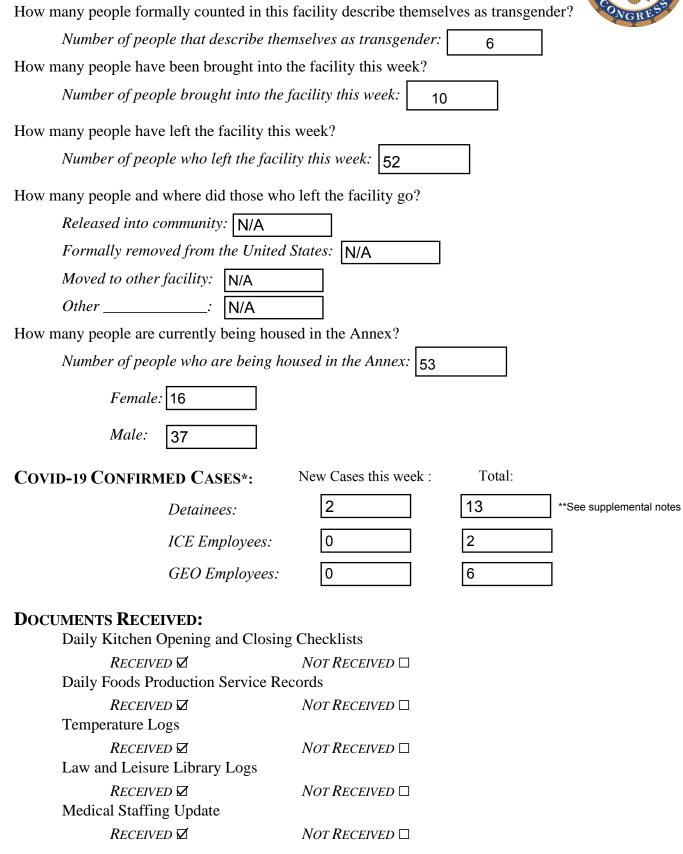


ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

| Date: | 3 June 2020 | | |
|-------------------------------|--------------------------|--------------------------|-------------------------|
| | DAY | MONTH | YEAR |
| Requested by: | Kevin Vargas, Con | stituent Liaison | |
| - | NAME | Positio | N |
| Transmitted by: | Christopher Jone | s AOC | |
| | NAME | Positio | N |
| | - 1 | | • |
| Were electronic files sent? | | | |
| YES ☑ | $No \square$ | | |
| How many people are currently | • | | 3/10 |
| | | | *See supplemental notes |
| FORMAL COUNTS: 2.8 | V. A. | | |
| How many people were mos | st recently formally co | ounted in this facility? | |
| Number of people mo | ost recently formally o | counted in the facility: | 450 |
| How many people formally | counted in this facility | y describe themselves a | s the following gender? |
| Female: 16 | | | |
| <i>Male:</i> 434 | | | |
| Nonbinary: N/A | | | |
| Prefer not to say: N | /A | | |
| | | | |



^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of June 3rd, 2020

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 1. Medical Administrative Assistant
- 14-RN'st
- 13-LPN's
- 3 -Medical Doctors,(1) Full time, (2) Temps
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 3-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 4-Agency RN's

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 5/18-5/22 were provided. Each dorm averaged from 3-4 detainees accessing the library.

COUNTS:

23 detainees in Restrictive Housing Unit. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

TEMPERATURE CHECKS:

Documents attached.

COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov

11 Confirmed Detainees on ice.gov

**Per required GEO reporting to local agencies 6/4/20:

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. 2 new detainees have tested positive for the virus and have been placed in isolation/cohort from the other detainees.

This has not been confirmed on ice.gov

*COHORT:

Aurora South B dorm (6) and G (2) dorms. Aurora North B-4 (2) Dorm.

Crow staff requested further information to clarify these cohorts and state whether or not these detainees were in cohort due to COVID or other infectious diseases but did not receive a response at the time of posting this report

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

These menus are proprietary and Intended solely for the use of GEO Group Facilities, Dissemination, forwarding or copying of these menus are strictly prohibited.

| MENU DATE: | 5/15/2020 | NAME OF THE PROPERTY OF THE P | CYCLE 3 WEEK-AT-A-GLAM |
|----------------|-----------------------------|--|---|
| | BREAKFAST | LUNCH | DINNER |
| MONDAY | Cinnamon Oatmeal | Sloppy Joe on Bun | Polish Sausage |
| | Turkey Ham | Potato Salad | Rice |
| | Pancakes | Carrots | Grilled Cabbage |
| | Syrup | Lettuce & Tomato Salad | Beans |
| | Margarine | Dressing | Roll |
| | Sugar | Onion | Margarine |
| | Coffee | Spice Cake w/ Icing | Fortified Sugar Free Beverage |
| | Milk 2 % | Fortified Sugar Free Tea | |
| FUESDAY | Dry Cereal | Taco Meat | Chicken Patty |
| | T-Sausage Gravy | Spanish Rice | Whipped Potatoes |
| | Diced Potatoes | Beans | Gravy |
| | Fruit | Salsa | Peas & Carrots |
| | Biscuit / Margarine | Shredded Lettuce | Bread |
| | Sugar | Shredded Cheese | Margarine |
| | Coffee | Tortillas | Fruit Cobbler |
| | Milk 2 % | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| VEDNESDAY | Oatmeal | Chopped BBQ Chicken | Fideo w/ Meat Sauce |
| | Turkey Sausage | Pinto Beans | Green Beans w/ Onlons |
| | Pancakes | Potato Salad | Shredded Lettuce |
| | Syrup | Cole Slaw | Dressing |
| | Margarine | Margarine | Garlic Bread |
| | Sugar | Sun | Fruit |
| | Coffee | Yellow Cake / Choc loing | Margarine |
| | Milk 2 % | Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| HURSDAY | Cream of Rice | Enchilada Casserole | Fajita Meat |
| | Turkey Sausage | Spanish Rice | Grilled Onions & Peppers |
| | Coffee Cake | Pinto Beans | Refried Beans |
| | Sugar | Salsa | Grilled Potatoes |
| | Coffee | Salad/Dressing | Salsa |
| | Milk 2 % | Combread | |
| | Margarine | | Margarine Tortilia |
| | Fresh Fruit | Margarine | |
| | i redit i thir | Baked Apple Crisp Fortified Sugar Free Tea | Fortified Sugar Free Beverage |
| RIDAY | Dry Cereal | Tuna Salad | Chili Mac |
| | Creamed Meat Gravy | Grilled Potatoes | Pinto Beans |
| | Fried Potatoes | Green Beans | Corn Salad |
| | Biscuit | Cole Slaw | Garden Salad / Dressing |
| | Margarine | Ketchup | Roll |
| | Sugar | Bread / Margarine | Margarine |
| | Coffee | Вгомпів | Fortified Sugar Free Beverage |
| | Milk 2 % | Fortified Sugar Free Tea | |
| ATURDAY | Oatmeal | Turkey, Sliced | Meatballs |
| | Scrambled Eggs | Vegetarian Beans | Mixed Vegetables |
| | Turkey Sausage | Corn Salad | Rice |
| | Gravy | Mustard | Lettuce Salad |
| | Biscult | Mayo | Dressing |
| | Margarine | Bread | |
| | Sugar | Margarine | Ketchup |
| | Sugar Coffee | | Roll |
| | Milk 2 % | Cake w/ Icing Fortified Sugar Free Tea | Margarine |
| INDAY | Dry Cereal | | Fortified Sugar Free Beverage |
| MUMI | • | Chicken Salad | Sallsbury Steak w/ Gravy |
| | Scrambled Eggs w/ T-Ham | Potato Salad | Rice |
| | Salsa | Carrot & Celery Sticks | Carrots |
| | Cinnamon Roll | Green Beans | Beans |
| | | | |
| | Tortilla | Shredded Lettuce | Tortillas |
| | Tortilla Sugar Coffee | Shredded Lettuce Onion Bread | Tortillas Strawberry Cake Fortified Sugar Free Beverage |

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

| Shift Checklist | AM | | Pl | √I | | Comme | nts | | |
|--|-----------------|-------|-------------|-------|-------------------------|---------------------|-----|-------------------|-----|
| | No Y | Zes Z | No | Yes | | | | | - |
| All areas secure, no evidence of theft | 1 | - | | | | | | | |
| Workers reported to work, no open sores | _ | 4 | | X | , | | | | |
| no skin infections | | ~ | | X | | | | | |
| no diarrhea | | V | | X | | | | | |
| Kitchen is in good general appearance | 1 | ~ | | X | | | | | |
| All kitchen equipment operational & clean | _ | X | | X | | | | | |
| All tools and sharps inventoried | 1 | | | × | | | | | |
| All areas secure, lights out, exits locked | | 115 | 1 | X | | | | | |
| DISH MACHINE | Te | mpe | eratui | ·e | Wash 150+ | Rinse 18 | 80+ | | |
| Temperature according to manufacturer's specifications | | | Break | fast | 159 | 182 | | | |
| chemical agent used in Final Rinse | | | Lune | ch | 155 | 100 | | | |
| | | | Dinn | er | 151 | 84 | | | |
| POT and PAN SINK | Te | mpe | eratui | ·e | Wash 110 °F+ | Rinse 110 | °F+ | 200 p | pm |
| Final Rinse Temps determined by chemical agent used | | 1 | Break | fast | 110 | 115 | - | 200 | |
| | | | Lune | ch | 135 | 150 | | | Dor |
| | | | Dinn | er | 127 | 124 | | | Bor |
| FREEZER and WALK-IN | Tem | per | ature | | Freezer 0°F Or below | Walk-in 35-40 °F | | lk-in 2 -40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | AM | -1.3 | 3/. | | | |
| Record temperatures, Freezer and Walk-ins | | | | PM | -1.2 | 37 | 30 | 0 | |
| | Tempera | atur | e 45- | 80 °F | Spice Room | Store Rm | | | |
| Record temperatures Dry Storage Areas | • | | | AM | (0 A | 68 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 64 | 63 | | | |
| Water Temps & Handwash Areas | AM 105-120 ° | F | PN 105-1 | | | | | | |

Signature, Cook Supervisor (PM)

5.76 % DATE

FOOD SERVICE MANAGER



| DATE. | MAV 25 2020 | | TACATA | AAZ | | HO A HIZT A ET CL | - | | | | |
|-----------------------|----------------------|------------------|-----------------|----------|---------------------------------------|----------------------------|-----------------|------------------|---------|------------|----------|
| | MAI 23, 2020 | | MONDAY | AY | | BREAKFAST | | CYCLE: | 冠 | က | |
| Prepared by: | Menu Items | Serv | Amt Prep | | Menu | Special Instructions | Q | | DIC. | Prod | Over |
| - | | SIZE | | _ | Temp | | Menu Items | Te | Temp | Qty | Prod |
| Joech | Oatmeal | 1 cup | ħ. | 260 | 193 | VEGETARIAN | Oatmeal | 1c /92 | 13 | 2 | C |
| • | with Cinnamon | | J | (| | Eggs | with Cinnamon | | | ١ | (|
| 8 | Pancakes | 2 еа | gex | 0330 | 152 | 2 each | | 2 ea /S | 5 | 2 | 200 |
| bel | Syrup | 1/4 cup | 2/2 | 0330 | RT | | ۵ | 1 | [A | 77. | 9 |
| a Mar | Turkey Ham | $2 \mathrm{oz}$ | 80# | 250 | ゆと | | 8 | - | 2 | 世の | 1 |
| Compet | Margarine | 2 pats | Br | 338 | 40 | | | + | 02 | 2 4 6 | 16 |
| Vacando | Sugar | 2 pkts | YHOK | 830 | RT | | | _ | RT | 90,00 | d |
| Ş | | | | | 19 | | Canned Fruit 1 | 1/2 c | + | X | 6 |
| 1 | Coffee | 8 oz | 0.30 | 88 | 183 | | Coffee 8 | 8 oz | 94 | 24 | d |
| Michael | Milk 2% | 8 oz | 580 | 88 | 04 | | % | 8 oz 1 | | 200 | d |
| Portions verified by: | ified by: | | | Meal Co | unt Docur | Count Documentation | 2 DOCUME | TATION | | 2 | T |
| • | , | | Population | | Slelo | Staff | | | | | |
| Signature: | 1.11 morting | | Population -ICE | | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | | First cart out: | 2 | | | |
| | Cook Supervisor | | MARSHALLS | | | Labeled & | Last cart out: | 1/2 | | | |
| Signature: | 12PZ | | Call Backs | ~ | | Refrigerated | Signature / | 1 | 19 | | 1 |
| | Food Service Manager | r | Test Trays | | | /Yes/ No | # 1 | 1 | | X | |
| Prepared by: | Johnny Sack | | HS SNACK | K | Sack | Johnny Sack Meal Counts | MEAL | MEAL TRAY SET UP | ET U | | |
| | Proteins | 2 - 2oz | Protein | 1 02 | TEST | | | ٠, | r | | |
| | Bread | 4 slices | Bread | 2 slices | / | Test Sacks | J. Ham B | 2 | <u></u> | yer b | <u> </u> |
| | Frutt | 1 each | HYPER CALORIC | LORIC | CALL | ą ³ | ٠ | 2 | <u></u> | | |
| | Drink | 1 each | Protein | 2 - Zoz | BACK | | | - | | | |
| | | | Bread | 4/slices | | Labeled & | 1 | <u></u> | 7 | Por Calkes | es – |
| | | | Cookie | 1 each | TOTALS | Pefrigerated | German | (| 3 | ·) |) |
| Rev 4/2019 mps | | | Drink | 1 each | | Yes No | S (Connenies | | | | |
| | | | | | | | | | | | |



| | | | | | | | | 360 | seture services | //ces."" | |
|-----------------------|----------------------|----------|-----------------|---------------|--------------|----------------------------|-------------------------------|------------------|-----------------|-------------|--------------|
| DATE | MAY 25, 2020 | | MONDAY | AY | | LUNCH | | CX(| CYCLE: | က | |
| Prepared by: | Menu Items | Serv | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | | DL Temp | Prod Qty | Over Prod |
| cador 9 | Sloppy Joes | 1/2 cup | 130 lbs 073C | 0430 | 1750 | VEGETARIAN | Ground Turkey | 4 oz | 15 | 8 | |
| Fearcis | Carrots | 1/2 cup | 120 lbs 083 | 0830 | 5 | Cheese | Carrots | 1 c | が | 688 | |
| SERVIN | Potato Salad | 1/2 cup | 50 lbs | 0900 | 40 | 3 02 | Potato Salad | 1/2 c | 9 | 5/28 | 1 |
| Chilel | Salad w Tomato 2co | 1/2 cup | | CEBO | 40 | | Salad w Tomato 1 | 1 c | 4 | 4 pan | |
| Locahism Dressing | Dressing | 1 oz | 25 | 0800 | 124 | Potato Salad | Potato Salad Diet Dressing | 1 pkt | RT | 420c | 1 |
| iamek | Onion | 1 slice | 1 bad | 0900 | 40 | 1.5 cups | Onion | 1 sl | 40 | 2 pan | 12 Pm |
| OV4.3 | Hamburger Bun | 1 each | - 1 | 0930 | RT | | Bread | 2 sl | RT | 3bag | |
| Kidane | Spice Cake w/Icing | 1 piece | S yock | (R) | RT | | Fresh Fruit | 1 ea | RT | 47 | 1 |
| weten | Unsweet Tea | 8 oz | 140 | CORD | cp Cp | | Unsweet Tea | 8 oz | 9 | 9 | 1 |
| Portions verified by: | ified by: | | | Meal Co | unt Docur | Count Documentation | SERVICE DOCUMENTATION | ŒNTATIC | NC | | |
| | | | Population | ation 50 | 200 | Staff Ø | | | | | |
| Signature: | Leyad | | Population ·ICE | CICE 5 | 013 | | First cart out: | 1020 | | | |
| | Cook Supervisor | | MARSHALLS | ST | 56 | Labeled & | Last cart out: | 1135 | | | |
| Signature: | 1000 APV | | Call Backs | 9 | South Side | Refrigerated | Signature | A Peula | 200 | | |
| | Food Service Manager | r | Test Trays | 0 | | (Yes) No | ò | | | | |
| Prepared by: | Johnny Sack 50 | .0 | HS SNACK | X | Sack | Johnny Sack Meal Counts | ME | MEAL TRAY SET UP | Y SET U | <u> </u> | |
| Steelle | Proteins | 2 - 20z | Protein | 1 oz | TEST | | | | | , | |
| | Bread | 4 slices | Bread | 2 slices | / | Test Sacks / | totale sala | 7 | | SLOPE | 2 |
| | Fruit | 1 each | HYPER CALORIC | LORIC | CALL | \ | (Californ | CANTON | 1 | Joes | |
| | Drink | 1 each | Protein | 2 20z | BACK | \ | | | | | |
| | | | Bread | 4 slices | | Labeled & | _ | | 100 | DON'T PO | |
| | | | Cookie | 1 each | TOTALS | Refrigerated | Dan / | Pake | | C. | |
| Rev 4/2019 mps | | | Drink | 1 each | | Yes | | | 3 | W Corracto | |
| | | | | | | | | | | | |



| | | L | | | | | | 26 | Secure Services IM | VICes IM | |
|-----------------------|----------------------|------------|-----------------|---------------|----------|----------------------------|---|------------------|--------------------|----------|---|
| DATE | MAY 25, 2020 | | MONDAY | AY | | DINNER | | CX | CYCLE: | က | |
| Prepared by: | Menu Items | Serv A | Amt Prep | Begin Prep | Menu | Special Instructions | Diet For Health Menn Items | alth | DL | Prod | Over |
| 1,2 kg | Dollah Gamagan | 1 | Since | 1000 | CARO | | | | 10110 | range (| r rou |
| | II Dausage | 4 02 | 2 | 30 | 010 | VEGETARIAN | LoFat Burger | 4 oz | 127 | 72 | 2 |
| ANDOR Rice | | 1/2 cup | MAN | 1400 | 105, | Rice | Rice Rice | 1/2 c | Z, | 78K | 0 |
| Landage | Grilled Cabbage 1/2 | 1/2 cup | SNZ | 1500 | 201 | 1 cup | 1 cup Cabbage | 1 c | 192 | BVK | 0 |
| Sardara Beans | | 1 cup | PMS | llaa | rafe | Pinto Beans Beans | Beans | 1 c | rol | 11 PnK | 2 |
| | | | | | | 1.5 cups | Lettuce | 1/2 c | 378 | 100 | 0 |
| Lokesan Roll | | 1 each | 15,76 | 1400 | RT | Roll | Bread | 2 sl | RT | 1911 | 0 |
| ! ک ک | Margarine 1 | 1 pat | | 1400 | 3.6 | 2 each | 2 each Ketchup | 1 pkt | RT | 1,005 | 0 |
| YOW! | Drink w/Vit C 8 | 8 oz | ,40°CS | 128 | 3,5 | | Canned Fruit | 1/2 c | 390 | 1Pn | 0 |
| | | | | | | | Unsweet Drink | 8 oz | 25 | | 0 |
| Portions verified by: | ified by: | | | Meal Co | unt Docu | Meal Count Documentation | SERVICE DOCUMENTATION | ENTATI | NC | | |
| | | | Population | tion | | Staff | | | | | |
| Signature: | A. David | | Population -ICE | -ICE | | | First cart out: | 1600 | | | |
| | Cook Supervisor | | MARSHALLS | ST | | Labeled & | Last cart out: | 545 | | \ | |
| Signature: | 54K | 0 | Call Backs | 0 | | Refrigerated | Signature | A Y | 13 | 7 | |
| | Food Service Manager | | Test Trays | 2 | | Yes No | 0 | X | | 5 | |
| Prepared by: | Johnny Sack | | HS SNACK | > | Sack | Johnny Sack Meal Counts | ME | MEAL TRAY SET UP | Y SET U | <u></u> | |
| | Proteins 2. | 2 - 2oz P | Protein | 1 02 | TEST | | | | | | |
| | Bread 4 sl | 4 slices B | Bread | 2 slices | | Test Sacks | 97 | 10 | | | , 20 20 20 20 20 20 20 20 20 20 20 20 20 |
| | Eruit 1e | 1 each H | HYPER CALOR | LOPAC | CALL | |) |) | | 3 | 2 |
| | Drink 1 e | 1 each P | Protein | 2 - 2oz | BACK | | | | | | |
| _ | | <u> </u> | Bread | 4 slices | | Labeled & | () () () () () () () () () () | | , | , | |
| | | 011 | Cookie | 1 each | TOTALS | rated | 51800 | | 750 | Johnson | |
| Kev 472019 mps | | 7 | Drink | 1 each | | Yes No | | | |) | |



OPENING and CLOSING CHECKLIST

| Date: 5.26.26 | | | | Time | :0400 AN | 1 Time | :1> | 30] | PM |
|--|------------------|-------------|-------------|------------|--------------|-----------|------|---------|-----|
| Shift Checklist | AM | | PN | 1 | | Comme | ents | | |
| | No Y | eş 1 | No | Yes | | | | | |
| All areas secure, no evidence of theft | | | | | | | | | |
| Workers reported to work, no open sores | 1 | | | X | | | | | |
| no skin infections | | \sim | | X | | | | | |
| no diarrhea | | \succeq | | X | | | | | |
| Kitchen is in good general appearance | ٥ | \geq L | | X | | | | | |
| All kitchen equipment operational & clean | \ \ \ | \subseteq | | \times | | | | | |
| All tools and sharps inventoried | \ \ \ | | | X | | | | | |
| All areas secure, lights out, exits locked | | | | X | | | | | |
| DISH MACHINE | Ter | nper | atur | е | Wash 150+ | Rinse 18 | 30+ | | |
| Temperature according to manufacturer's specifications | | B | reak | fast | 159 | 180 | 7 | | |
| and chemical agent used in Final Rinse | |] | Lunc | h | 155 | 181 | - | | |
| 经正式提供证据 医皮肤皮肤 | | I | Dinn | er | 157 | 184 | | | |
| POT and PAN SINK | Ter | nper | atur | e | Wash 110 °F+ | Rinse 110 | °F+ | 200 I | pm |
| Final Rinse Temps determined by chemical agent used | | B | reakt | fast | 102 | 111 | | 2001 | - |
| 50. 在其他的对话的是一种,并是为我们的 | |] | Lunc | h | 128 | 135 | | 2001 | |
| | | I | Dinn | er | 113 | 111 | | 700 | PPn |
| FREEZER and WALK-IN | Tem | erat | ure | | Freezer 0°F | Walk-in | Wa | lk-in 2 | |
| | | | | | Or below | 35-40 °F | | 40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | AM_ | 1.7 | 36 | 3 | 9 | |
| Record temperatures, Freezer and Walk-ins | | | | PM | -0.6 | | 3 | 9_ | |
| DRY STORAGE | Tempera | ture | | | Spice Room | Store Rm | | | |
| Record temperatures Dry Storage Areas | | | | AM | 62 | 60 | | | |
| | | | , | PM | 63 | 63 | | | |
| Record temperatures, Dry Storage Areas | | | | | | | 1 | | |
| | AM 105-120 °F | | PN 05-12 | 4 20 °F | | | | | |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER DATE

rev 02/2020 mps



| DATE: | MAY 26, 2020 | | TUESDAY | AY | | BREAKFAST | | ֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓ | CVCLE: 3 | Sal Cr | |
|-----------------------|----------------------|-------------------|----------------|----------|-----------|----------------------------|-----------------------|---------------------------------------|----------|----------|------|
| Prepared by: | Menu Items | Serv | Amt Prep | Begin | Menu | Special Instructions | Ä | lth | DI | Prod | Over |
| Jos | Drv Cereal | | 370 " | CCC. | dup | TANGE A REAL | Menu Items | 81 | Temp | Qty | Prod |
| / 5 | Turkey Sausage | | 26 | 1 | 1 | VEGELARIAN | | | | | |
| | Gravy | 1/2 cup | 2000 | 253 | 83 | Egg | Turkey Sausage | 2 oz | 183 | CAIRS | |
| Cores. | Uiced Potatoes | 1/2 cup | BXC | 33 | 8 | 2 each | Steam Potato | 1/2 c | 186 | 9 | - |
| behr | Biscuit | 1 each | 25 | 99 | RT | | Bread | 2 sl | RT | YH | d |
| 2 | Margarine | 1 pat | 1 BK | 3834 | 28 | Diced Potatoes Margarine | Margarine | 1 pat | 22 | X | |
| ヤシシ | Canned Fruit | Tro-Grip | 34 and | DR. | 40 | 1 cup | Canned Fruit | 1/2 c | 3 | 757 | T d |
| d | Sugar | $2~\mathrm{pkts}$ | Y4 37 | 1336 | RT | | Sugar Sub | 2 pks | E. | 8 | |
| 7 | Coffee | 8 oz | 0.30 | 88 | 000 | | Coffee | 8 oz | 196 | 5 | |
| 7 28 7 | Milk 2% | 8 oz | 58.0 | 200 | Ŵ | | Milk 2 % | 8 oz | 70 | 3 | |
| | | | |) | | | Diet Jelly | 2 pkts | RT | 200 | 1 |
| Portions verified by: | fied by: | | | Meal Cor | int Docur | Count Documentation | SERVICE DOCUMENTATION | ENTATI | Z | | |
| ` | 100 | | Population | | 566 | Staff 💉 | | | | | |
| Signature: | Jun / | 1 | Population ICE | ICE SO | Ş | | First cart out: | 1445 | | | |
| 2 | Cook Supervisor | | MARSHALLS | STIS SO | | Labeled & | Last cart out: | 220 | | | |
| Signature: | 12 | | Call Backs | | | Refrigerated | Signature | | Ž. | | / |
| | Food Service Manager | r | Test Trays | 16 | | Yes | | | | X | |
| Prepared by: | Johnny Sack | | HS SNACK | | Sack | Johnny Sack Meal Counts | ME/ | MEAL TRAY SET | | | |
| | Proteins | 2 - 20z | Protein | 1 02 | LSE | | 4 | = | | | I |
| | Bread | 4 slices | Bread | 2 slices | | Test Sacks | 522 | 7 | T T | NSC N | 2 |
| | Frant | 1 each | HYPER CALORI | ORIC | CALL | | | 5 | | S. A. S. | |
| | Drink | 1 each | Protein | 2/20z | BACK | | | | | . ا | |
| | | | Bread | 4 slices | | Labeled & | 021 | 6 | ĵ | * | |
| | | | Cookie | 1 each | TOTALS | Refrigerated | 1/2/11/6 | .\ | ググ | Ì | |
| Rev 02/2020 mps | | | DripK | 1 each | | No No | E | | | | |
| | | | | | | | | | | | 1 |



| DATE: | MAY 26, 2020 | | TUESDAY | JAY | | LUNCH | | CYC | CYCLE: | က | |
|-----------------------|----------------------|----------|-----------------|-----------|--------------|----------------------------|-----------------------|------------------|----------|---------|-------|
| Prepared by: | Menii Items | Serv | Amt Pren | | Menu | Special Instructions | Diet For Health | alth | DF | Prod | Over |
| Canonador - | | size | dar r amer | | Temp | | Menu Items | 18 | Temp | Qty | Prod |
| Fact | Taco Meat | 1/2 cup | 120165 | 0530 | 1850 | VEGETARIAN | Ground Turkey | 4 oz | 1610 | 591021 | 4/2 |
| Lamel | Spanish Rice | 1/2 cup | lcan | 0600 | .681 | Spanish Rice Rice | Rice | 1/2 c | П | lease | A Les |
|) Jec. | Beans | 1 cup | 2000 | 0200 | 1950 | 1 cup | 1 cup Beans | 1 c | 470 | Lake | MA |
| Medina | Salsa | 1/2 cup | J١ | 0900 | RT | | Stew Tomatoes | 1/2 c | | Keak | 74 |
| | Shredded Lettuce | 1/4 cup | 2.5 Care | 0%0 | 290 | Beans | Shred Lettuce | 1/2 c | 360 | 2.scar | NA |
| Robelo | Shredded Cheese | 1/4 cup | /asc | 0930 | 39. | 1.5 cups | Shred Cheese | 1 oz | 360 | lege | MIA |
| Teenulo | Tortilla | 2 each | 2.8 cak | 0820 | RT | Shred Cheese Tortilla | Tortilla | l ea | 27 | N | 4/2 |
| | (Flour or Corn) | | | | | 1/2 cup | (Flour or Corn) | | | | |
| | Unsweet Tea | 8 oz | 30 con 0830 | 0830 | de 3 % | Tortilla | Unsweet Tea | 8 oz | 320 | ,3ocak | WY |
| | | | | | | 4 each | | | | | |
| Portions verified by: | ified by: | | | Meal Co | unt Docu | Count Documentation | SERVICE DOCUMENTATION | TENTATIO | NO | | |
| | , | | Population | | Sto | Staff 4 | | | | | |
| Signature: | (hal) | | Population -ICE | n -ICE SI | _ | | First cart out: (| 5260 | | | |
| | Cook Supervisor | | MARSHALLS | LLS ST | | Labeled & | | 40:40 | | | |
| Signature: | 124V | | Call Backs \$ | \$ S | | Refrigerated | Signature | May 1 | 0 | | |
| | Food Service Manager | ï | Test Trays 7 | 28 | \ | (Yes) No | , v | } | | | |
| Prepared by: | Johnny Sack | | HS SNACK | K | Sack meal | Johnny Sack Meal Counts | ME | MEAL TRAY SET UP | Y SET U | J. | |
| | Proteins | 2 - 20z | Protein | / 1 oz | TEST | | 14 70 | 10 Days | | , | |
| | Bread | 4 slices | Bread | 2 slices | | Test Sacks | 1) (A | Jerror. | ₹ | 10 15 R | |
| | Fruit | 1 each | HYPER CALORIC | LORIC | CALL | | Ric | 2000 | ર | | |
| | Drink | 1 each | Protein | 2-262 | BACK | | | | \ | | |
| / | | | Bread | 4 slices | | Labeled & | X av. | | \2 \2 | • | |
| \ | | | Cookie | 1 each | TOTALS | Refrigerated | | | Met | 4 | |
| Rev 02/2020 mps | | | Drińk | 1 each | | (Yes No | | lor | Jla | | |
| | | | | | | | | | | | |

AURORA ICE PROCESSING UNIT



Over Prod 9 0 Caboler | Potato 分が Chicken PM Prod 78m Qty 5 1.50 Gray က MEAL TRAY SET UP 0/0 Temp CYCLE: Dľ \mathbf{RT} 5 5 SERVICE DOCUMENTATION 元とこ 1/2 c1 pat 1/2 c1/2 c 1/2 c8 oz 4 oz $2 \, \mathrm{sl}$ Diet For Health Menu Items 2 slices Unsweet Drink Carrots Chicken Patty First cart out: Wheat Bread Canned Fruit Last cart out: Peanut Butter Whip Potato Jelly 2 pkts Margarine Signature Peas Whipped Potato Carrots 1 cup Bread 3 oz Peas Special Instructions Margarine 2 pats **VEGETARIAN** DINNER Johnny Sack Meal Counts Staff Refrigerated Refrigerated Test Sacks Meal Count Documentation Labeled & Labeled & Yes Yes TOTALS Menu Temp BACK Sack TEST CALL RTPopulation 566 Population -ICE 勺() MARSHALLS 5P Begin Prep 1400 1300 1300 2 slices 2 - 20z1200 1200 Idas 1 each 1300 1 each 1 ozHYPER CALORIC TUESDAY Call Backs $^{\mathcal{O}}$ Test Trays $^{\mathcal{L}}$ HS SNACK Amt Prep 7 PMS 125× 9 Drs EPMS SPNS 8PM Protein Protein Cookie 4 slices Bread Bread Drink 1/2 cup 1/2 cup 1/4 cup 1 each 2 - 20z2 slices 1 each 1/2 cup Serv 4 oz 1 pat 8 oz Food Service Manager JATE: MAY 26, 2020 Menu Items Johnny Sack Cook Supervisor Soudoval - Whipped Potato Lalesan-Peas & Carrots Singly - Chicken Patty Proteins - Drink w Vit C ISlam- Fruit Cobbler Bread Drink Frait God - Margarine Portions verified by: Bread Sandara 1- Gravy 4180°F/82°C Prepared by: Rev 02/2020 mps Prepared by: Signature: Signature: ز



OPENING and CLOSING CHECKLIST

| Date: 8.27.20 | | | | | 0400 AN | | - | ODE | M |
|--|---------|--------------|--------|--------|--------------|-----------|-----|---------|----|
| Shift Checklist | A | | Pl | - | | Comme | nts | | |
| | No | Yes | No | Yes | | | | | |
| All areas secure, no evidence of theft | | \checkmark | 11/16 | 100 | | | | | |
| Workers reported to work, no open sores | | X | | Y | | | | | |
| no skin infections | | Y | | Y | | | | | |
| no diarrhea | | () | | Y | | | | | |
| Kitchen is in good general appearance | | V | | Ý | | | | | |
| All kitchen equipment operational & clean | | V | | l V | | | | | |
| All tools and sharps inventoried | | V | | Y | | | | | |
| All areas secure, lights out, exits locked | | | | У | | | | | |
| DISH MACHINE | 7 | Гетр | eratui | ·e | Wash 150+ | Rinse 18 | 0+ | | |
| Temperature according to manufacturer's specifications | | | Break | fast | 159 | 182 | | | |
| and chemical agent used in Final Rinse | | | Lun | ch | 162 | 188 | | | |
| PRODUCTIVE CONTRACTOR OF THE C | | | Dinr | er | 15-8 | 134 | | | |
| POT and PAN SINK | r | Гетр | eratuı | ·e | Wash 110 °F+ | Rinse 110 | °F+ | 200 p | pm |
| Final Rinse Temps determined by chemical agent used | | | Break | fast | 112 | 115 | | 200 | |
| | | | Lun | ch | 13.1 | 130 | | 2000 | pm |
| | | | Dinn | er | 1/4 | 116 | i | 200 | |
| FREEZER and WALK-IN | Te | mper | ature | | Freezer 0°F | Walk-in | Wa | lk-in 2 | |
| | | | | | Or below | 35-40 °F | | -40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | AM | -51 | 36 | | 9 | |
| Record temperatures, Freezer and Walk-ins | | | | PM | -3.6 | 38.7 | .37 | 13 | |
| DRY STORAGE | Tempe | eratur | e 45- | 80 °F | Spice Room | Store Rm | | | |
| Record temperatures Dry Storage Areas | | | | AM | 62 | 05 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 20 | 70 | | | |
| NY 4. TO O YY I I A | 434 | , , | | , | | | | | |
| Water Lemme X, Handwach Areac | AM | | PN | /1 | | | | | n. |
| Water Temps & Handwash Areas | 105-120 | വരാ | 105-13 | O OE I | | | | l l | |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



| MAY 27, 2020 | | WEDNESDAY | ESDA | N. A. | BREAKFAST | | CYCLE: | CLE: 3 | S S |
|----------------------|--------------|-----------------|---------------|--------------|----------------------------|-------------------------------|------------------|-----------|-----------|
| | Serv size | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | | \vdash | Prod Over |
| | 1 cup | 1#8 | 202 | 192 | VEGETARIAN | Oatmeal | 2 2 | _ | 1 |
| | 2 each | Bex | 2350 | 158 | Peanut Butter Pancakes | Pancakes | \vdash | | 0 |
| | 1/4 cup | | 2330 | PT | 2 02 | ۵ | 2 pkt 12 | 1/2 | |
| Turkey Sausage | 2 oz | 38X | 830 | 186 | | Turkey Sausage | | 860 | |
| | 2 pats | 1BX | 3330 | 39 | | | + | | |
| | 2 pkts | X | OBRAD | RT | | Sugar Sub 2 | 2 pkts | RT | 0.00 |
| | 8 oz | 0.30 | 0330 | 196 | | | - | | 1 |
| | 8 oz | 518 | M35 | 40, | | Milk 2% | 8 oz 4 | | 192 |
| | | | | | | | - | | - |
| | | | Meal Co | unt Docu | Count Documentation | SERVICE DOCUMENTATION | NTATION | | |
| , | | Population | - 1 | 550 | Staff | | | | |
| 5 | | Population -ICE | -ICE S | 500 | | First cart out: | 130 | | |
| Cook Superviso | | MARSHALLS & | LIS E | | Labeled & | Last cart out: | V 15 | | |
| | | Call Backs A | a | | Refrigerated | Signature / | i Mil | | / |
| Food Service Manager | | Test Trays | C | | Yes | 1 | | K | |
| Johnny Sack | | HS SNACK | | Sack | Johnny Sack Meal Counts | MEAI | MEAL TRAY SET UP | ET UP | |
| Proteins | 2 - 2oz | Protein | 1 02 | TEST | | | | F | |
| | 4 slices | Bread | 2 slicgs | | Test Sacks | 1. N.S. | 15/2N | | 2×2- |
| | 1 each | HYPER CALOP | optic | CALL | | | \ | | |
| | 1 each | Protein | 2 - 20z | BACK | | | - | | |
| | | Bread | 4 slices | | Labeled & | | | V > . | 37 |
| | | Cooldie | 1 each | TOTALS | rated | ONTWINE | | アラント クライン | A CA |
| | | Drink | 1 each | | Yes No | | | · > | |



| Secure Services m | က | Prod Over | 12.11 | 2/00/ | Trox. la | 15% | | 1. E. Gal N/13 | Stoes | - | | | | | | | | r UP | (21) | g 7 | Slar | , , | SKO Curon | |
|-------------------|--------------|----------------------|------------------|-------------|--------------|-----------------------|-----------------|----------------|--------|--------------|-------------|--------------------------|------------|-----------------|-----------------|--------------|----------------------|----------------------------|-----------|------------|---------------|---------|-----------|--|
| Secure S | CYCLE: | DL | ╁ | 1 | +- | - | 320 | t RY | - | 12 | | TION | | 0 | | 0 | | MEAL TRAY SET UP | 1 | } . | Call | - | | |
| | C | ealth | 4 07 | 1 c | 1/2 c | 1/2 c | | 1 pat | l ea | 1/2 c | 8 oz | MENTA | | 0950 | 00: | 18 | | EAL TI | 11.10 | 3-1 | <u> </u> | | | |
| | | Diet For Health | Chicken Bits | -1 | - | Cole Slaw | w diet dressing | Margarine | Bun | Canned Fruit | Unsweet Tea | SERVICE DOCUMENTATION | | First cart out: | Last cart out: | Signature | | N | ۯ | MARK | Soloi | | A OL | |
| | LUNCH | Special Instructions | VEGETARIAN | Cheese | 3 oz | Pinto Beans Cole Slaw | 1.5 cups | | | | | nentation | Staff | | Labeled & | Refrigerated | (Yes | Johnny Sack Meal Counts | | Test Sacks | | | Labeled & | |
| | ∠ | Menu Temp | 28/ | 046) | 390 | 39. | | RY | RT | RT | 370 | Meal Count Documentation | 0 | نک | | | | Sack meal | TEST | \ | CALL | BACK | | |
| | ESDAY | Begin Prep | 0/600 | 9259 | 0629 | 0830 | | 0830 | 0200 | 0630 | 0830 | Meal Co | ation 550 | -ICE 493 | LS ST | | | | 1 oz | 2 slices | LORIC | 2 - 20h | Aslices | |
| | WEDNES | Amt Prep | 12.016 | T | Cake | Scor | | 1 to case | | 1.5cocc | .30 carc | | Population | Population -IC | MARSHALLS | Call Backs | Test Trays | HS SNACK | Protein / | Bread | HYPER CALORIC | Protein | Bread | |
| | | Serv | 4 oz | 1 cup | 1/2 cup | 1/2 cup | | 1 pat | 1 each | 1/60 pc | 8 oz | | | | | | ٠, | | 2. 20z | 4 slices | 1 each | 1 each | | |
| | MAY 27, 2020 | Menu Items | BBQ Chicken bits | Pinto Beans | Potato Salad | Cole Slaw | | Margarine | Bun | Yellow Cake | Unsweet Tea | fied by: | 0 1 0 | /ha/_/ | Cook Supervisor | んもう | Food Service Manager | Johnny Sack | Proteins | Bread | Fysit | Drink | | |
| | DATE | Prepared by: | Grand | Tektenly | 7067 | Gondon | | ١ | (an | | | Portions verified by: | | Signature: | • | Signature: | . | Prepared by: | | | | | / | |

Property Pro



Secure Services***

| 1900 AMBIN A COLOR MARABINA | ಬಿ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ.ಎ | | | | | | | inaa. | מברמו כ חבו אורכת | 200 |
|-----------------------------|--|------------------|-----------------|------------------|--------------|-----------------------------|-------------------------------|-----------|-------------------|-----------------------|
| DALL. | ALE MAY 27, 2020 | | WEDNESD | ESDAY | 2 | DINNER | | CYCLE: | CE: | က |
| Prepared by: | Menu Items | Serv | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | | DL | Prod Over Otv Prod |
| | Fidelo | 1/2 cup | 38 | 10,30 | 165 | VEGETARIAN | Fidelo | 1/2 c | 1-59 | + |
| ~ | w Meat Sauce | 1/2 cup | 1/2160 |) | | Meatless Sauce w Meat Sauce | w Meat Sauce | 1/2 c | | |
| vo | Green Beans | | 56 | 1100 | 170 | 1/2 cup | Green Beans | | 10/ | Of the Ray |
| ny | w Onions | 1/2 cup | S | | 170 | | w Onions | 1/2 c | | |
| go | Shredded Lettuce | 1/2 cup | SA | 1636 | 33 | | Shred Lettuce | 1/2 c 3 | p | 2 Tub 1/2 |
| ~ W/ | Dressing | 1 oz | 21/26 | 1430 | RT | | Diet Dressing | 1 oz | + | |
| 12 | Garlic Bread | $2 \mathrm{sl}$ | 50M2 | R.35 | RT | | Bread | 2 sl | - | Side / |
| 000 V | Margarine | 1 pat | 48 | 430 | 33 | | Carrots | 1/2 c | 5 | pom |
| Sold | Gelatin | 1/2 cup | 500 | pone | th on | | Canned Fruit | 1/2 c | 38 | Jam 2 |
| 7 | Drink w Vit C | 8 oz | 15 pko | 1200 | 40 | | Unsweet Drink | 8 oz (| 2 | 1515/ |
| Portions verified by: | ified by: | | Interest | R Meal Con | int Docur | Count Documentation | SERVICE DOCUMENTATION | ENTATION | | |
| | 4 | | Population | - 1 | 29 | Staff /O | | | | |
| Signature: | DAR. | | Population -ICE | 4) | 502 | | First cart out: | 154C | \cap | |
| | Cook Supervisor | | MARSHALLS | LIS & C | 0 | Labeled & | Last cart out: | 1645 | | |
| Signature: | 14th | | Call Backs | | | Refrigerated | Signature | 10 | _6 | |
| | Food Service Manager | ľ | Test Trays | | | Yes No | | | | |
| Prepared by: | Johnny Sack | | HS SNACK | Σ | Sack meal | Johnny Sack Meal Counts | ME | MEAL TRAY | SET UP | |
| | Proteins | 2 - 20z | Protein | $1 \mathrm{oz}$ | TEST | | | | | 3 |
| | Bread | 4 slices | Bread | 2 slices | | Test Sacks | | ~ | , | そろろう |
| | Fruit | 1 each | HYPER CALORIC | LORIC | CALL | | Daplo Zavis | Dala | B | Beans |
| | Drink | 1 each | Protein | 2 - 2oz | BACK | | 1 | | | |
| | | | Bread | 4 slices | | Labeled & | (| | | |
| | | | Cookie | 1 each | TOTALS | Refrigerated | T | | 3 | 0 |
| Rev 02/2020 mps | | | Drink | 1 each | | Yes No | 1220 | と | となると | Ze Et |
| | | | | | | | | | + | |



OPENING and CLOSING CHECKLIST

| Date: 5-28-20 | | | | Time | : 0400 AN | I Time | : | I | PM |
|--|----------|-------|--------------|-----------|--------------|-----------|-------------|---------|-------|
| Shift Checklist | Al | M | Pl | M · | | Comme | ents | | |
| i . | No | Yes | No | Yes | AT APPI | 20X pm | VITE | 14 | 805 |
| All areas secure, no evidence of theft | | 1 | 2.0 | | AU PO | 505 IN | 1500 | 18 C | SVIAG |
| Workers reported to work, no open sores | | / | | X | ALLRE | PORTE | DF | -00/ | 7 |
| no skin infections | | 1 | | X | CARIS | RETU | TRM | (A) | |
| no diarrhea | | / | | X | | | | | |
| Kitchen is in good general appearance | | / | | X | | | | | |
| All kitchen equipment operational & clean | | / | | \propto | | | | | |
| All tools and sharps inventoried | | | | X | | | | | |
| All areas secure, lights out, exits locked | (13e jul | | | X | | | | | |
| DISH MACHINE | 7 | Гетр | eratui | 'é | Wash 150+ | Rinse 18 | 80+ | | |
| Temperature according to manufacturer's specifications | | | Break | fast | 158 | 181 | | 4 | |
| and chemical agent used in Final Rinse | | | Lune | ch | 155 | 185 | | | |
| | | | Dinn | er | 1.56 | 187 | | | |
| POT and PAN SINK | 7 | Гетр | eratur | e | Wash 110 °F+ | Rinse 110 | °F + | 200 p | pm |
| Final Rinse Temps determined by chemical agent used | | | Break | fast | 132 | 123 | | 200 | |
| 是一种的一种。 第二种种种种种种种种种种种种种种种种种种种种种种种种种种种种种种种种种种种 | | | Lunc | h | 1500 | 145 | | 200 | |
| | | | Dinn | er | 143 | 143 | | 204 | |
| FREEZER and WALK-IN | Te | mper | ature | | Freezer 0°F | Walk-in | Wa | lk-in 2 | |
| | | | | | Or below | 35-40 °F | | 40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | AM | -0.7 | 36.2 | 37 | | |
| Record temperatures, Freezer and Walk-ins | | | | PM | -0.1 | 37.4 | 37 | 1.6 | |
| DRY STORAGE | Tempe | ratur | | | Spice Room | Store Rm | | | |
| Record temperatures Dry Storage Areas | | | | AM | 68 | 67 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 67 | 66 | | | |
| Water Temps & Handwash Areas | AM | | PN | 1 | | | | | |
| water remps & Handwash Areas | 105-120 | 10 | PN 105-12 | | | | | | |
| | 115 | | 116 | | | | | | |

Signature, Cook Supervisor (AM)

DATE

5.29-0

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)



| | | Over | Prod | Ø | 1/2 | Ø | \$ | Ø | Ø | Ø | 0 | | | | | | | | | | (| 5 | ــــــــــــــــــــــــــــــــــــــ | | , | | |
|--------------------|--------------|----------------------|------------|---------------|----------------------|--------------|-----------|-------------------|-----------|----------------|----------|----|---|-----------------------|------------|-----------------|-----------------|--------------|----------------------|----------------------------|-------------|------------|--|---------|-----------|--------------|---|
| rvices TM | က | Prod | Qty | 43800 | 7 | 41/6 | 8 | N. C. | Dog | 0.30 | 28 | | | | | | | | K | | | 3 | 14 | | Jeles J | A A | |
| Secure Services TM | CYCLE: | DI | Temp | 10 | 26 | RT | 10 | RT | RT | 183 | 04 | | | NO | | 0 | 2 | R | Ψ | Y SET (| 7 | £ | | | 4 |) \ | - |
| | CY | alth | ns | 1 c | 2 oz | 2 sl | 1 pat | 1 ea | 2 pks | 8 oz | 8 oz | | | AENTATI | | めて | 250 | | 1 | MEAL TRAY SET UP | | Fig | J | | | \ | |
| | | Diet For Health | Menu Items | Bran Flakes | Turkey Sausage | Bread | Margarine | Fresh Fruit | Sugar Sub | Coffee | Milk 2 % | | | SERVICE DOCUMENTATION | | First cart out: | Last cart out: | Signature | | ME | 202 | + Sour | 、ン | | Most o | 2(0) | , |
| | BREAKFAST | Special Instructions | | VEGETARIAN | Eggs | 2 each Bread | | | | | | | | tion | Staff Ø | | led & | Refrigerated | Yes No | Johnny Sack Meal Counts | | Test Sacks | | | ed & | Refrigerated | |
| | BR | | - | | 10 | | | | | | | | | umenta | | | Labeled & | Refrig | 7 | 3 8 | | Test 8 | | | Labeled & | | |
| | | Menu | dwal | 11 ons | Thoms | RT | 184 | RT | RT | 23 | RS. | 13 | 7 | Count Documentation | 550 | 505 | | | | Sack | MEST | | CALL | BACK | | TOTALS | |
| | DAY | Begin | Frep | 8 | 833 | 8 | 336 | 880 | 1930 | SS | 23 | ý | | Meal Co | | | S \$ \$37 | Cl | 5 | M | 1 02 | 2 slices | ORIG | 2- 20z | 4 slices | 1 each | |
| | THURSDAY | Amt Prep | 1 | 000 | 136 | 1 1 | 39 | 40 | RT | (83 f | 2 | }_ | J | . " | Population | Population -ICE | MARSHALLS 5 | Call Backs | Test Trays | HS SNACK | Protein | Bread | HYPER CALORIO | Protein | Bread | Cookie | |
| | | Serv | SIZE | 1 cup | 2 oz | 1 pc | 1 pat | 1 each | 2 pks | S oz | 8 oz | | | | | 26 | 1 | ۵ | ľ | | 2 - 2oz | 4 slices | 1 each | 1 each | | | |
| | MAY 28, 2020 | Menu Items | | Cream of Rice | Kaved Turkey Sausage | Coffee Cake | Margarine | Fresh Fruit | Sugar | Coffee | Milk 2 % | | | fied by: | , | Morter | Cook Supervisor | 142V | Food Service Manager | Johnny Sack | Proteins | Bread | Frait | Drink | | | |
| | DATE | Prepared by: | Ī | 2007 | (Kovara | | ROCORT. | Sodas Fresh Fruit | merchael | Si Vers Loffee |) Josep | | | Portions verified by: | | Signature: | \ | Signature: | . 1 | Prepared by: | | | | | | | |



| | | | | | | | | Sec | Secure Services "" | rces "" | |
|-----------------------|----------------------|----------|-----------------|---------------|------------------|-----------------------------|-------------------------------|------------------|--------------------|-------------|--------------|
| DATE | MAY 28, 2020 | \neg | THURSDAY | SDAY | | LUNCH | | CYCLE: | LE: | က | |
| Prepared by: | Menu Items | Serv | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | | DL | Prod Otv | Over Prod |
| tamek | Enchilada Casserole | 1 cup | 1201 021 | 0530 | 1,081 | VEGETARIAN | Hamburger | 3 oz | | 42.ch | Į |
| Mondragens | Spanish Rice | 1/2 cup | 50 lbs 10730 | | 1850 | | | | | | |
| Doctor | Pinto Beans | 1 cup | JODI SOLDOI | Cloch | 170,0 | Pinto Beans | Pinto Beans | | 1700 | Down | 8 |
| Sparae 1 | Salsa | 1/2 cup | 305 | 0830 | ξ. | 1 cup | 1 cup Salsa | 1/2 c | $\overline{}$ | 35 | -1 |
| Spliner | Salad | 1/2 cup | 2,20 | 0960 | 40 | | Salad | 1 c | 40 | How | |
| Clarian | Dressing | 1 oz | 226 | 0800 | RT | | Diet Dressing | 1 oz | RT | 1300 | |
| 1. com | Cornbread | 1 pc | bad | 0930 | RT | | Bread | 2 sl | | 222 | 1. |
| Thoras | Margarine Margarine | 1 pat | (60) | 0600 | 38 | | Ketchup | 1 pkt | RT | 1 | 1 |
| aret ! | Baked Apple Crisp | 1/2 cup | lomo | 6030 | 27 | | Diet Baked Annle | 1/9 c | Ä | 7000 | |
| Nere | Unsweetened Tea | 8 oz | 27 | 0000 | 240 | | Unsweet Tea | 8 oz | 40 | 12 | 1 |
| Portions verified by: | ified by: | | | Meal Cor | ant Docur | Meal Count Documentation | SERVICE DOCUMENTATION | ENTATIO | | | |
| | | | Population | ation 5 | 550 | Staff 3 | | | Í | | |
| Signature: | Keyed | | Population -ICE | | 9 | | First cart out: | 0201 | | | |
| | Cook Supervisor | | MARSHALLS | | 。 い い い | Labeled & | Last cart out: | 38 | | | |
| Signature: | VARY | | Call Backs | (| | Refrigerated | Signature | A. | poroco | | - |
| | Food Service Manager | 0 | Test Tray | | | $(\tilde{\mathrm{Yes}})$ No | | | | | |
| Prepared by: | Johnny Sack | \ | HS SNACK |) ~ | Sack meal | Johnny Sack Meal Counts | ME | MEAL TRAY SET UP | SETU | | |
| rathines | Proteins | 2 - 20z | Protein | 1 oz | TEST | | | | | | |
| - chala | Bread | 4 slices | Bread | 2 slices | | Test Sacks | Prosibrend | Raked | | K.1.0 | |
| 3 | Fruit | 1 each | HYPER CALORIC | CORIC | CALL | \ | | appullersp | | mona | |
| | Drink | 1 each | Protein | 2 - 2oz | BACK | | | | 20160 | 9 | |
| | | | Bread | 4 slices | | Labeled & | Nice I | | 3 (| 2 | |
| | | | Cookie | 1 each | POTALS | Refrigerated | Finchi lace | ¥ | Beans | SV | |
| Rev 02/2020 mps | | | Drink | 1 each | | Yes No | UNSSW) | | | | |
| | 1 | | | | | | | | | | |



| Refried Beans 1 cup 1 Co 2 1 Co 2 1 Co 2 2 Co | DATE: | MAY 28, 2020 | | THITESDA | NAU | | DINNER | | VAD | ZCI D. | 6 | |
|--|-----------------|---------------------|---------|------------|---------------|--------------|----------------------------|---------------------------|-----------|----------|------------------|-------|
| Refried Beans Serv Amt Prep Begin Menu Special Instructions Diet For Prep P | | | | | | | ALENTATIO | | | OLIV. | 0 | |
| Refried Beans | Prepared by: | | Serv | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Hea Menu Item | lth is | DL | Prod | Over |
| Crilled Potatoes 1 cup 3 ft 1 cm 4 ft 4 ft 4 ft 4 ft 4 ft 5 cm 6 | SAMPINSO | Fajita Meat/bits | 4 oz | 12018 | | 184 | VEGETARIAN | Chicken | | 181 | 1 | |
| Crilled Potatoes 1/2 cup 1/4 c | SAMONAL | Refried Beans | 1 cup | 3,4415 | Sny | 190 | Eggs | Pinto Beans | 1 c | 1 | 2401 | 1.45 |
| Grilled Onions 1/4 cup PA C 123C PS Salsa Grilled Onion Margarine 1 pat PSC 1/50 PS I/2 cup Mustard Tortillas 2 each 1/5 1/60 RT I/2 cup Mustard Tortillas 1/2 cup 1/5 1/60 RT I/2 cup Mustard Drink w, Vit C 8 oz - C 1/60 RT I/2 cup Mustard Drink w, Vit C 8 oz - C 1/60 RT I/2 cup Mustard Drink w, Vit C 8 oz - C 1/60 RT I/2 cup I/2 cup I/2 cup Drink w, Vit C 8 oz - C 1/60 RT I/2 cup I/2 cup I/2 cup Drink w, Vit C 8 oz - C 1/60 RT I/2 cup Drink w, Vit C 8 oz - C 1/60 RT I/2 cup | 14/08/3/V | Grilled Potatoes | 1/2 cup | 165 | 1230 | 98/ | 2 each | 1 | 1/2 с | 125 | 165 | 5.00 |
| Grilled Peppers Margarine Input 75C.5 1/35C 1/37C 1/3 C 1/3 | SAMAN S | Grilled Onions | 1/4 cup | 1896 | 1230 | 189 | | Grilled Onions | 1/4 c | S. | J. PAI | 17.00 |
| Margarine 1 pat 75C.5 1700 RT Raw Veggies Salsa 112 cup 7.5C5 1700 RT Salsa 112 cup 7.5C5 1700 STM Drink w, Vit C 8 oz . C.C.5 1700 STM Salsa 112 cup 7.5C5 1700 STM Drink w, Vit C 8 oz . C.C.5 1700 STM Salsa 112 cup 7.5C5 1700 STM Salsa 112 cup 7.5C5 1700 STM Salsa 112 cup 7.5C5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . C.C.5 1700 STM Salsa 112 cup 8 oz . S.C.5 Salsa 112 cup 8 oz . S.C.5 Salsa 112 cup 8 oz . | 5 AMANO | Grilled Peppers | 1/4 cup | 774 | 1230 | 189 | Salsa | Grilled Peppers | 1/4 c | 68 | 45° | N. A. |
| Tortillas 2 each 4C | SOHAL | Margarine | 1 pat | 7565 | 400 | 364 | 1/2 cup | Mustard | 1 pk | M | .WSCS (| |
| Salsa | SINT | Tortillas | 2 each | 405 | 1400 | RŢ | | Raw Veggies | 1 c | 284 | 18 | |
| ified by Meal Count Documentation Staff Meal Count Documentation | MIRBEKON | Salsa | 1/2 cup | 4.505 | 1200 | 344 | | Unsweet Drink | 8 oz | 2/4 | 2/7 | X |
| ified by Population 55 Population 55 Refrigerated Food Service Manager Proteins Proteins Proteins Proteins Drink Drink Population -ICE 50 RARSHALLS 55 Labeled & Last cart out: Refrigerated Signature First cart out: Sack Johnny Sack HS SNACK meal Meal Counts Sack Johnny Sack HS SNACK meal A slices Bread A slices Bread A slices Bread A slices Cookie Labeled & | MA / | Drink wyVit C | 8 oz | ·505 | 140) | 334 | | | | + | 3 | |
| Population -ICE Staff Population -ICE | Portions ver | ified by/ | |) | Meal Cor | int Docur | nentation | SERVICE DOCUM | ENTATI | NC NC | | |
| Food Service Manager From Johnny Sack From | | 1000 | | Populs | ation 5 | 0 | Staff (| | , , | | | |
| Food Service Manager Frod Meal Counts Frod | Signature: | 1/1/1/1 | | Population | -ICE C | 25 |) | First cart out: / | 1 | \cap | | |
| Food Service Manager Test Trays A Sack Johnny Sack Johnny Sack HS SNACK meal Meal Counts Proteins 2 - 2oz Protein 1 oz TEST Pruit 1 each HYPER CALORIC CALL Drink 1 each Protein 2 - 2oz BACK Bread 4 slices Bread 4 slices Cookie 1 each TOTALS Refrigerated A Shirek Drink 1 pach Protein 2 - 2oz BACK Bread 4 slices Protein 2 - 2oz BACK Bread 4 slices Drink 1 each Protein 2 - 2oz BACK Bread 4 slices Drink 1 each Protein 2 - 2oz BACK Bread 4 slices Drink 1 each Protein 1 each TOTALS Refrigerated A Shirek Drink 1 each 1 e | | Cook Supervisor | | MARSHAI | - 1 |) | Labeled & | Last cart out: | 189 | | 14 F | |
| Food Service ManagerTest TraysYesNoJohnny SackHS SNACKmealMeal CountsProteins2 - 2ozProtein1 ozTESTBread4 slicesBread2 slicesTest SacksFruit1 eachHYPER CALORICCALLBread4 slicesBACKBread4 slicesBACKBread4 slicesLabeled & CookieCookie1 eachTOTALSBread4 slicesTotalls | Signature: | 12 | | Call Backs | 7 | | Refrigerated | Signature | 1 | (| | |
| Johnny SackHS SNACKSackJohnny SackProteins2 - 2ozProtein1 ozTESTBread4 slicesBread2 slicesTest SacksFruit1 eachHYPER CALORICCALLDrink1 eachProtein2 - 2ozBACKBread4 slicesBACKCookie1 eachTOTALSRefrigeratedArigenated | | Food Service Manage | r | Test Trays | 7 | | | | 1 | | | |
| Proteins2-2ozProtein1 ozTESTSALSPEPPERBread4 slicesBread2 slicesCALLFruit1 eachHYPER CALORICCALLDrink1 eachProtein2 · 2ozBACKBread4 slicesBACKCookie1 eachTOTALSRefrigeratedArigeratedDrink1 eachTOTALS | Prepared by: | | | HS SNACE | > | Sack meal | Johnny Sack Meal Counts | ME | AL TRA | Y SET U | JP | |
| Bread 4 slices Bread 2 slices Fruit 1 each HYPER CALORIC CALL Drink 1 each Protein 2 · 2oz BACK Bread 4 slices Cookie 1 each TOTALS Refrigerated Drink 1 each Drink 1 each Drink 1 each | | Proteins | 2 - 2oz | Protein | 1 oz | TEST | | AN. | 02.0K | k c | 0.40×0 | K |
| Fruit 1 each HYPER CALORIC CALL Drink 1 each Protein 2 · 2oz BACK Bread 4 slices Labeled & Cookie 1 each TOTALS Refrigerated Drink 1 each Drink 1 each Drink 1 each Cookie 1 each Cook | | Bread | | Bread | 2 slices | | Test Sacks | いとろう | 7 7 | \ . | | \ |
| Drink I each Protein 2 · 2oz BACK Bread 4 slices Cookie I each TOTALS Refrigerated Drink I each | | Fruit | 1 each | HYPER CAI | CORIC | CALL | | | |) | | |
| Bread 4 slices Cookie 1 each TOTALS Refrigerated Drink 1 each | | Drink | each | Protein | 2 - 2oz | BACK | | Sept. | | 1117 | $\Big _{\times}$ | |
| Cookie 1 each TOTALS Refrigerated | | | | Bread | 4 slices | | Labeled & | | | ž, | 100 | |
| Drink 1000th | | | | Cookie | 1 each | | Refrigerated | 20年17 | | 75 | J | |
| Dimin 1 each 168 | Rev 02/2020 mps | | | Drink | 1 each | | Yes No | , | | | | |



OPENING and CLOSING CHECKLIST

| Date: 05/29/2020 | | | | Time | OROO AN | 1 Time | :170 | Co P | M |
|--|---------------|-------|-----------------------------|-------|--------------|-----------|------|--------|---------|
| Shift Checklist | A | M | Pl | vI | | Comme | ents | | |
| | No | Yes | No | Yes | 9 | | | -311 | |
| All areas secure, no evidence of theft | | 1 | , | | | | | | |
| Workers reported to work, no open sores | | X | | X | | | | | |
| no skin infections | | × | | X | | | | | |
| no diarrhea | | X | | X | | | | | |
| Kitchen is in good general appearance | | X | | X | | | | | |
| All kitchen equipment operational & clean | | × | | × | | | | | |
| All tools and sharps inventoried | | * | | × | | | | | |
| All areas secure, lights out, exits locked | | | | X | | | | | |
| DISH MACHINE | | Гетр | eratur | ·e | Wash 150+ | Rinse 18 | 30+ | | |
| Temperature according to manufacturer's specifications | | | Break | fast | 156 | 189 | | | |
| and chemical agent used in Final Rinse | | | Lune | ch | 155 | 180 | | | |
| | | | Dinn | er | 155 | 189 | | | |
| POT and PAN SINK | | Гетр | eratur | e | Wash 110 °F+ | Rinse 110 | °F+ | 200 p | pm |
| Final Rinse Jemps determined by chemical agent used | | | Break | fast | 142 | 139 | | 200 | Olm |
| | | | Lunc | h | 150 | 165 | | 200 | bom |
| | | | Dinn | er | 110 | 111 | | 75 | mm |
| FREEZER and WALK-IN | Te | mper | ature | | Freezer 0°F | Walk-in | Wal | k-in 2 | 1. 1. 1 |
| | | | | | Or below | 35-40 °F | | 40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | AM | -1,9 | 36.4 | 30 | ,2 | |
| Record temperatures, Freezer and Walk-ins | | | | PM | ~1.4 | 37.6 | 41 | . Z | |
| DRY STORAGE | Tempe | ratur | e 45-8 | 30 °F | Spice Room | Store Rm | | | |
| Record temperatures Dry Storage Areas | | | | AM | 75 | 65 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 63 | 63 | | | |
| | | | | | | | | | |
| | | | | - 1 | | | | | |
| Water Temps & Handwash Areas | AM | | PN | - | | | | - 1 | |
| Water Temps & Handwash Areas | AM 105-120 | | PN 105-12 <i>IU</i> U | - | | | | | |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



| DATE: | MAY 29, 2020 | | FRIDAY | × | BR | BREAKFAST | | CYC | CYCI.E. | cr. | |
|-----------------------|---------------------------|----------|----------------------|--------------|--------------|----------------------------|-----------------------|------------------|-------------|---------|------|
| | | ٥ | | | | O1 | | | | | |
| Prepared by: | Menu Items | Serv | Amt Prep | | Menu | Special instructions | Diet For Health | lth | DIC | Prod | Over |
| | | Size | | Prep | Temp | | Menu Items | 81 | Temp | Qty | Prod |
| Joec | Dry Cereal | 1 cup | 365 | 0336 | R1 | VEGETARIAN | Dry Cereal | 1 c | RT | 365 | 1 |
| Alegandoc | Alchadoc Cream Beef Gravy | 1/2 cup | 868 | 0330 | 155 | | Peanut Butter 1 | 1 oz | 121 | 3 8 8 | 1 |
| Rameso | Fried Potatoes | 1/2 cup | 10.5 | 0240 | 176 | Peanut Butter Stm Potatoe | Stm Potatoe | 1/2 c | 176 | 600 | 1 |
| Sancher | Biscuit | 1 each | 2 29 | 0330 | 27 | $1 \mathrm{oz}$ | 1 oz Biscuit | 1 ea | 127 | myt) | 2 |
| 1 | Margarine | 1 pat | 165 | 0236 | 36 | | Canned Fruit | 1/2 c | 77 | 1 | l |
| Courter | Sugar | 2 pkts | 5005 | 0230 | 727 | | Sugar Sub | 2 pks | 121 | 1 | 1 |
| RACIE | Coffee | 8 oz | 1255 | 0230 | 186 | | Coffee | 8 oz | 186 | ì | 1 |
| Suno | Milk 2% | 8 oz | 55000 | OHSO | 33 | | Milk 2% | 8 oz | 33 | |) |
| . | | | | | | | | | <i>/</i> /- | | |
| Portions verified by: | ified by: | | | Meal Co | unt Docu | Meal Count Documentation | SERVICE DOCUMENTATION | ENTATIC | NC | | |
| | | | Popul | Population 5 | 247 | Staff | | | | | |
| Signature: | 2 Ham | | Population -ICE 4/92 | 1-1CE 6 | 45 | ф | First cart out: | S-406 | | | |
| | Cook Supervisor | | MARSHALLS | LLS 55 | | Labeled & | Last cart out: | 0530 | | | |
| Signature: | 142V | | Call Backs 💇 | 8 | | Refrigerated | Signature | 76 |) | | |
| | Food Service Manager | r | Test Trays | 7 8 | | (Les No | | | | | |
| Prepared by: | Johnny Sack 16 | 4 | HS SNACK | K | Sack meal | Johnny Sack Meal Counts | ME | MEAL TRAY SET UP | Y SET U | <u></u> | |
| Warehouse | Proteins | 2 - 20z | Protein | 1 oz | TEST | | | , | | | |
| | Bread | 4 slices | Bread | 2 slices | | Test Sacks | togar | ヤミニ | — ۲ | 9594 | 3 |
| | Fruit | 1 each | HYPER CALORIC | LORIC | CALL | 7 | Petato | | | | |
| | Drink | 1 each | Protein | 2 - 2oz | BACK | | 8. | | | | |
| | | | Bread | 4 slices | | Labeled & | 175co(+5) | | 1833) | į. | |
| | | | Cookie | 1 each | TOTALS | Refrigerated | | | | | |
| Rev 02/2020 mps | | | Drink | 1 each | | Kes No | | | | | |
| | | | | | | | | | | | |



Prod Over Slaw Dorn B Secure Services TW + YONER Prod Qty green MEAL TRAY SET UP Temp CYCLE: 1900 920 DL 40 $\mathbf{R}\mathbf{I}$ \mathbf{RT} \mathbf{RT} 3 F SERVICE DOCUMENTATION Lotation $1 \, \mathrm{pat}$ 1/2 c1/2 c 1 pk8 oz l ea $1 \, \mathrm{c}$ 2 slDiet For Health Menu Items Fresh Fruit w diet dressing Grilled Potato First cart out: Last cart out: Unsweet Tea Egg Salad Green Beans Braunic Tuna Salad Margarine Signature 1/2 cup Coleslaw Ketchup Bread Special Instructions å VEGETARIAN Johnny Sack Meal Counts LUNCH 4 Refrigerated Staff TOTALS Refrigerated Test Sacks Meal Count Documentation Labeled & Labeled & se Menu Temp BACK TEST CALL Sack 1906 meal 4 RT $\mathbf{R}\mathbf{I}$ 40 38 195 B 55 Population 547 Population -ICE 492 4 slices 5 % par 09c0 Begin Prep - 2oz 5 hans 0830 10 pour 0800 080 88 2 slices 1 each 1 each 80 52 Sts 7 rack logo 1 ozSpans 1930 HYPER CALORIC MARSHALLS FRIDAY Call Backs HS SNACK Test Trays Amt Prep 2 8 Protein Protein Cookie Bread Bread Drink 1/2 cup 1/2 cup 1/2 cup 1/2 cup 2 - 20z4 slices 1 each 1 pat 1 each 1 each Serv 8 oz size 1 pk2 sl200 4,20 Food Service Manager Grilled Potatoes hes Green Beans 120 lbs 800 MAY 29, 2020 Johnny Sack Menu Items Cook Supervisor X 22 22 Proteins Bread Drink Unsweet Tea Tuna Salad Margarine Coleslaw Brownie Ketchup Portions verified by: Bread Prepared by: Rev 02/2020 mps Prepared by: N Debune Carteria de la Carter Thriam Avfuro 2027 DATE: Nche Signature: Signature: Garcia



| | | | | | | | | 5 | محدما حاصا بالحج | NICES . | |
|-----------------------|----------------------|----------|---------------------|---------------|--------------|----------------------------|-------------------------------|------------------|------------------|----------|--------------|
| DATE | MAY 29, 2020 | | FRIDAY | X | | DINNER | | CX | CYCLE: | က | |
| Prepared by: | Menu Items | Serv | Amt Prep | Begin Prep | Menu Temp | Special Instructions | Diet For Health Menu Items | alth 18 | DL Temp | Prod Qty | Over Prod |
| Peter, | Chili Mac | 1 cup | 13pm | 1100 | 2016 | VEGETARIAN | Ground Turkey | 4 oz | 194 | 1840 | 0 |
| (| | | | | | Cheese Pasta | Pasta | 1/2 c | 180 | 076 | 0 |
| HEREZ - | Pinto Beans | 1 cup | 122 | 1100 | Jod | 3 02 | 3 oz Pinto Beans | 1 c | 12Ph | rate | 0 |
| Mathivanan Corn Salad | Corn Salad | 1/2 cup | 780 | 1100 | 1810 | | Carrots | 1 c | 784 | 182 | 0 |
| 410m | HICM Garden Salad | 1/2 cup | 75,0 | 1400 | 360 | Pasta | Salad | 1/2 c | | 260 | 0 |
| +Slam-Dressing | Dressing | 1 oz | 165 | 14/00 | RT | 1 cup | Diet Dressing | 1 02 | | (2 | 0 |
| ここし | Roll | 1 each | とがら | 1400 | RT | | Roll | 1 ea | RT | 77 | 0 |
| BalcharcaMargarine | Margarine | 1 pat | 100 | $\overline{}$ | 40°RT | Pinto Beans Margarine | Margarine | 1 pat | 5 | 200 | 0 |
| ا د | Drink w/Vit C | 8 oz | ,3565 | 1200 | 25 | 1.5 cups | Unsweet Drink | 8 oz | | 22 | 0 |
| | | | | | | | | | | | |
| Portions verified by: | ified by: | | | Meal Cor | unt Docur | Count Documentation | SERVICE DOCUMENTATION | TENTALIC | NC | | |
| | (, | 1111 | Population | ation 525 | 5 | Staff | | | | | |
| Signature: | A 601 | 6 | Population -ICE 47C | 1-ICE 47 | 2 | | First cart out: | ころらら | 11 | | |
| | Cook Supervisor | 6 | MARSHALLS | 75 ST | | Labeled & | Last cart out: | 1635 | 10 | | \ |
| Signature: | STONE OF THE ME | | Call Backs | <i>Š</i> u | | Refrigerated | Signature | A. Re | 1/2 | 3 | |
| | Food Service Manager | er. | Test Trays | 7 | | Yes/ No | | | | \$ | |
| Prepared by: | Johnny Sack | | HS SNACK | <u>y</u> | Sack | Johnny Sack Meal Counts | ME | MEAL TRAY SET UP | Y SET U | ď | |
| | Proteins | 2 - 2oz | Protein | 1 oz | TEST | | | | | | |
| | Bread | 4 slices | Bread | 2 slices | | Test Sacks | <i>いより)</i> | Saler | ~ | | |
| | Fruit | 1 each | HYPER CALOPIC | LOPAC | CALL | | } | |) | <u>Z</u> | _ |
| \ | Drink | 1 each | Protein | /2 - 20z | BACK | | | | | | |
| \ | | | Bread | 4 slices | | Labeled & | 120 SA | | | | |
| \ \ | | | Coolyle | 1 each | TOTALS | Refrigerated | 17501 J | | j) | | |
| Rev 02/2020 mps | | | Defink | 1 each | | Yes / No | | | | | |
| | | , | | | | | | | | | |



OPENING and CLOSING CHECKLIST

| Date: 5/30/20 | | | | Time | : 020c AN | A Time | :17 | co I | PM |
|--|---------|--------|---------|----------|--------------|-----------|-------------|--------|-----------|
| Shift Checklist | A | M | Pl | N | | Comme | nts | | |
| | No | Yes | No | Yes | | | | | |
| All areas secure, no evidence of theft | | X | | | ovens | look | T | | |
| Workers reported to work, no open sores | | × | | × | Am | gzing bl | 610 | '/_ | |
| no skin infections | | 1 | | \times | | 0 | | | |
| no diarrhea | | X | | × | | | | | |
| Kitchen is in good general appearance | | × | | X | | | | | |
| All kitchen equipment operational & clean | | X | | × | | | | | |
| All tools and sharps inventoried | | Y | | X | | | | | |
| All areas secure, lights out, exits locked | | | | X | | | | | |
| DISH MACHINE | | Гетр | eratui | ·e | Wash 150+ | Rinse 18 | 0+ | | |
| Temperature according to manufacturer's specifications | | | Break | fast | 157 | 191 | | | |
| and chemical agent used in Final Rihse | | | Lune | ch | 150 | 180 | | | |
| | | | Dinn | er | 155 | 189 | | | |
| POT and PAN SINK | 7 | Гетр | eratur | e | Wash 110 °F+ | Rinse 110 | °F + | 200 p | pm |
| Final Rinse Temps determined by chemical agent used | | | Break | fast | 139 | 140 | | 200 | DOL |
| | | | Lune | h | 140 | 155 | | 200 | Joh Sm |
| | | | Dinn | er | 126 | 114 | | 200 | PPM |
| FREEZER and WALK-IN | Te | mper | ature | | Freezer 0°F | Walk-in | Wa | k-in 2 | |
| | | | | | Or below | 35-40 °F | | 40 °F | |
| Record temperatures, Freezer and Walk-ins | | | | AM | -2.9 | 36.4 | 32 | 7.1 | |
| Record temperatures, Freezer and Walk-ins | | | | PM | -3 | 35 | Se | i | |
| DRY STORAGE | Tempe | eratur | re 45-8 | 80 °F | Spice Room | Store Rm | | | |
| Record temperatures Dry Storage Areas | | | | AM | 73 | 75 | | | |
| Record temperatures, Dry Storage Areas | | | | PM | 641 | 63 | | | |
| | | | | | | | | | |
| Water Temps & Handwash Areas | AM | | PN | 1 | | | | | |
| | 105-120 |) °F | 105-12 | 20 °F | | | | | |
| | 138 | | 140 | | | | | | 5,4 |

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



| DATE: | MAY 30, 2020 | | SATURDAY | SDAY | | BREAKFAST | | CYC | CYCLE: | က | |
|-----------------------|----------------------|----------|-----------------|-------------|--------------|----------------------------|--------------------------|------------------|----------|---------|--------|
| Prepared by: | Menu Items | Serv | Amt Prep | Begin | Menu | Special Instructions | Diet For Health | lth | DI | Prod | Over |
| | | 2010 | | dorr | dmar | | Menu Items | 02 | Temp | Qty | Frod |
| Joch | Oatmeal | 1 cup | 1 69 | 0400 | 186 | VEGETARIAN | Oatmeal | 1 c | 181 | 12 Pm | 200 |
| 0.Ch. | Scrambled Eggs | 1/2 cup | 200 | 6300 | 50 | | | | | G PW | ~ b~ |
| الم | Turkey Sausage | 2 oz | 200 | 010 | 163 | Biscuit | Biscuit Turkey Sausage 2 | 2 oz | 3 | | 17 Par |
| | Gravy | 1/2 cup | 246 | @300 | 13.4 | 2 each | 2 each Diet Jelly | 1 pkt | 9 | | 1 |
| James / | Biscuit | 1 each | 69 | ₫0° | Ř-1 | | Biscuit | 1 ea | 72 | RAID S) | 1 |
| \ | Margarine | 1 pat | 10.5 | 0300 | 33 | | Margarine | 1 pat | 33 | 1 | |
| | Sugar | 2 pkts | ادد | 0306 | RT | | Sugar Sub | 2 pkts | RT | | |
| Yorkan | Coffee | 8 oz | 35 | s330 | 187 | | Coffee | 8 oz | 181 | I |) |
| / | Milk 2% | 8 oz | 5 36 A G | 6330 | 32 | | Milk 2% | 1 | 2 | Ī | |
| | | | | | | | Canned Fruit | 1/2 c . Lt | 3 | 1 | |
| Portions verified by: | ified by: | | | Meal Co | unt Docur | Count Documentation | SERVICE DOCUMENTATION | ENTATIC | Z | | |
| | (| | Population | | 4/7 | Staff | | | | | |
| Signature | 1/4 | | Population -ICE | ı -ICE | 4 | * | First cart out: | 0 44h | Ç | | |
| | Cook Supervisor | | MARSHALLS | LLS UM | 2 | Labeled & | Last cart out: | 7530 | | | |
| Signature: | LADA | | Call Backs | | ſ | Refrigerated | | 3 | 18 | | |
| | Food Service Manager | r | Test Trays | | 7 | X ds No | 4 | |) | | |
| Prepared by: | Johnny Sack | B | HS SNACK | K | Sack meal | Johnny Sack Meal Counts | ME/ | MEAL TRAY SET UP | SET U | <u></u> | |
| 204 | Proteins | 2 - 2oz | Protein | 1 0z | TEST | 0 | | | | | |
| | Bread | 4 slices | Bread | 2 slices | 2 | Test Sacks | 25c2 | 649 | ` | 501/2 | |
| | Fruit | 1 each | HYPER CALORIC | LORIC | CALL | |) | | F., 9 | 1 | |
| | Drink | 1 each | Protein | 2 - 2oz | BACK | | | 7 | | | |
| | | | Bread | 4 slices | B | Labeled & | 2. | | (Detail | V 0 % | |
| | | | Cookie | 1 each | TOTALS | Refrigerated | ひひくのけ | | | 7 | |
| Rev 02/2020 mps | | | Drink | 1 each | | (es) No | | | | | |
| | | | | | | | | | | | |



| DATE: | MAY 30, 2020 | | SATURDAY | DAY | | LUNCH | | CXC | CYCLE: | က | |
|-----------------------|----------------------|------------------|-------------------|-----------|----------|---|-----------------------|-----------|--------------|--------|------|
| Prepared by: | Menu Items | Serv | Amt Prep | Begin | Menu | Special Instructions | Diet For Health | lth - | DL | Prod | Over |
| April | Sliced Turkey | 4 oz | 1301105 | 500 | 40 | VEGETARIAN | Sliced Turkey | 4 oz | Femp S | 2 6 | Frog |
| Brok | Vegetarian Beans | 1 cup | (CD 1105 | 02+20 | 1881 | Beans | Pinto Beans | 1 c | 8 | 1000 | |
| Polendo | Corn Salad | 1/2 cup | 500 | 0830 | 40 | 1.5 cups | 1.5 cups Green Beans | 1 c | 1750 | Ban | ı |
| | Mayo | 1 pk | | COBO | 4 | Corn Salad Mustard | Mustard | 1 pk | RT | 3 |) |
| Tionalnum | Mustard | $1 \mathrm{pk}$ | 5 | 880 | 14 | 1 cup | 1 cup Shred Lettuce | 1/2 c | 40 | 200 | 1 |
| But roves, | Bread | 2 slices | Track | 83 | RT | Grilled Cheese Bread | Bread | 2 sl | RT | Track | 1 |
| I Draining | Margarine | 1 pat | 3 | 080 | 4 | 1 each | 1 each Margarine | 1 pat | 127 | 3 | 1 |
| Lidane | Cake w/icing | 1 piece | 10 vack | C830 | RT | | Fresh Fruit | 1 ea | RT | 43 | |
| Nene | Unsweet Tea | 8 oz | CA. | OPED | 40 | | Unsweet Tea | 8 oz | ट्र | 2 | 1 |
| | | ť | | | | | | | | | |
| Portions verified by: | ified by: | | | Meal Co | unt Docu | Meal Count Documentation | SERVICE DOCUMENTATION | ENTATIC | | | |
| | | | Population | ation 544 | 14 | Staff | | | | | |
| Signature: | Leural | | Population -ICE49 | 1-ICE49 | | | First cart out: | 00 | | | |
| | Cook Supervisor | | MARSHALLS | CG ST. | 6 | Labeled & | Last cart out: | 1100 | | | |
| Signature: | 148V | | Call Backs | (| | Refrigerated | Signature | (F | bough | | |
| | Food Service Manager | ي | Test Trays | Э | | $\left(egin{array}{c} m Yes \end{array} ight) m No$ | ē. | | | | |
| Prepared by: | Johnny Sack | 1 | HS SNACK | K | Sack | Johnny Sack Meal Counts | ME | MEAL TRAY | Y SET UP | J.P. | |
| | Proteins | £ - 20z | Protein | 1 oz | YEST | | 1 office | | | A. orl | |
| | Bread | 4 slices | Bread | 2 slices | | Test Sacks / | THE P | Oute | 2 | | ~ |
| | Fruit | 1 each | HYPER CALORI | LORIC | CALL | \ | - | | | Sar | ~ |
| | Drink | 1 each | Protein | 2.20z | BACK | \ | | | 6 | , | |
| | / | | Bread | Aslices | | Labeled & | Read | | H)(H | Deens | |
| | | | Cookie | 1 each | TOTALS | Refrigerated | | | The state of | 2000 | |
| Rev 02/2020 mps | | | Drink | 1 each | | Yes No | LACON I | | | | |
| | | | | | | | | | | | |



| DATE: | MAY 30, 2020 | | SATURDAY | DAY | | DINNER | | CYC | CYCLE: | cc | |
|-----------------------|----------------------|----------|--------------------|-----------|----------------|----------------------------|-----------------------|---------|------------------|------------|----------|
| Ducong | | Serv | | Begin | Menu | Special Instructions | Diet For Health | 4 | Ē | 200 | 1 |
| richaren by. | menu rems | size | Amt Frep | Prep | Temp | 4 | Menu Items | | Temp | Otro | Prod |
| 15005- | Meatballs | 4 oz | EPM | 1000 | 1960 | VEGETARIAN | Hamburger | 4 oz | 1800 | 22 | 0 |
| 1 | Rice | 1/2 cup | 7 PM | 1100 | , LOG | Rice | Rice Rice | 1/2 c | 280 | 7Pn | |
| イペメー | Mix Vegetables | 1/2 cup | 48Ph | 1100 | LOS | 1 cup | 1 cup Mix Vegetable | 1 c | 3 | S. D. | 0 |
| HOSSNIN- Salad | Salad | 1/2 cup | 1,2,7 | 1400 | 270 | | Salad | 1/2 c | 37 | 25,5 | 0 |
| ことに | Dressing | 1 02 | 1.505 | 1300 | 121 | Beans | Beans Diet Dressing | 1 oz | <u>z</u> | 103 | (|
| (2001 | Ketchup | 1 pkt | 155 | 1300 | RT | 1 cup | Bread | 2 sl | RT | 122 | 10 |
| Sohag- | Roll | 1 each | 305 | 1400 | RT | | Margarine | 1 pat | 360 | V | 0 |
| 2 meng- | Margarine | 1 pat | | 1380 | 370 | | Canned Fruit | 1/2 c | 306 | 20- | 0 |
| ر ک | Drink w/Vit C | 8 oz | 3005 | 1300 | 32 | | Unsweet Drink | 8 oz | 25 | - | ю |
| | | | | | | | | | | | |
| Portions verified by: | ified by: | * | | | unt Docu | Count Documentation | SERVICE DOCUMENTATION | ENTATIC | N | | |
| | 1 | 1 | Population | ation 594 | 7 | Staff | | i | | | |
| Signature: | A. 1602 | B | Population -ICE 48 | -ICE 48 | <u>z</u> | 19 | First cart out: | 22 | | | |
| | Cook Supervisor | li . | MARSHALLS | 75 ST | | Labeled & | Last cart out: | 20 | | | 1 |
| Signature: | VAN | | Call Backs ζ | 00 | | Refrigerated | Signature | (2) | 1 | 6 | 1 |
| | Food Service Manager | ır | Test Trays | 7 | | (Yes) No | J | } | | 1 | |
| Prepared by: | Johnny Sack | / | HS SNACK | Σ | Sack / meal | Johnny Sack Meal Counts | MEA | IL TRAY | MEAL TRAY SET UP | | |
| | Proteins | 2 - 2oz | Protein | 1 02 | PEST | | | | | | Ī |
| | Bread | 4 slices | Bread | 2 slices | | Test Sacks | 501 | | | 7070 | ~ |
| | Fruit | 1 each | HYPER CALORIÇ | LORIC | CALL | | _ | 5 | | 7 | <u> </u> |
| | Drink | 1 each | Protein | 2/20z | BACK | | (| | | | |
| _ | | | Bread | 4 slices | | Labeled & | Š | | | | |
| \ | | | Cookie | 1 each | TOTALS | Refrigerated | 116 | | 15 PCS | Merton 115 | V |
| Rev 02/2020 mps | | | Drink | 1 each | | Yes No | | | |) | 7 |
| | | | | | | | | | | | |





OPENING and CLOSING CHECKLIST

| Date: 5/31/20 | • | | | Time | : AN | 1 Time | : 170 | -6 P | M |
|--|-------|--------|-----------------|-------------------------------|----------------------------------|-------------------------------------|--------------|---------------|--------------|
| Shift Checklist | A | M | PN | <u>/</u> | | Comme | nts | | |
| | No | Yes | No | Yes | | | | | |
| All areas secure, no evidence of theft | | V | | | | | | | |
| Workers reported to work, no open sores | | K | | X | | | | | |
| no skin infections | | N. | | X | | | | | |
| no diarrhea | | X | | X | | | | | |
| Kitchen is in good general appearance | | X | | X | | | | | |
| All kitchen equipment operational & clean | | X | | × | | | | | |
| All tools and sharps inventoried | | X | | X | | | | | |
| All areas secure, lights out, exits locked | ha da | EE VE | | × | | | | | |
| DISH MACHÍNE | | Temp | eratur | e | Wash 150+ | Rinse 18 | 0+ | | |
| Temperature according to manufacturer's specifications | | | Break | | 159 | 182 | | | |
| and chemical agent used in Final Rinse | | | Lunc | :h | 155 | 185 | | | |
| | | | Dinn | er | 155 | 181 | | | |
| POT and PAN SINK | , | Temp | eratur | e | Wash 110 °F+ | Rinse 110 | °F+ | 200 p | pm |
| Final Rinse Temps determined by chemical agent used | | | Break | fast | 115 | 119 | | | pon |
| | | | Lunc | h | 135 | 145 | - | 2005 | Son |
| | | | Dinn | | 1711 | 120 | - | 7 | 2200 |
| | | | LIMI | er | 169 | | - 1 | 4000 | ZI XIVI |
| | Te | mper | | er | Freezer 0°F | Walk-in | Walk | -in 2 | pin |
| FREEZER and WALK-IN | Te | emper | ature | | Or below | Walk-in 35-40 °F | Walk 35-4 | -in 2 | zpin |
| FREEZER and WALK-IN Record temperatures, Freezer and Walk-ins | Te | emper | ature | AM | Or below | Walk-in 35-40 °F | 35-46 35 | -in 2 0 °F | <u>pin</u> |
| FREEZER and WALK-IN Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins | | | ature | AM PM | Or below -3.7 | Walk-in 35-40 °F 3 Ce 38.5 | 35-4 | -in 2 0 °F | pin |
| Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE | Тетре | | ature | AM PM | Or below | Walk-in 35-40 °F | 35-46 35 | -in 2 0 °F | zym |
| Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas | | | ature e 45-8 | AM PM | Or below -3.7 | Walk-in 35-40 °F 3 Ce 38.5 | 35-46 35 | -in 2 0 °F | zym_ |
| Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE | | | ature e 45-8 | AM PM 80 °F | Or below -3.7 -1.5 Spice Room | Walk-in 35-40 °F 3 Ce 38.5 | 35-46 35 | -in 2 0 °F | zym_ |
| Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas | | | ature e 45-8 | AM PM 80 °F | Or below -3.7 -1.5 Spice Room | Walk-in 35-40 °F 3 Ce 38.5 | 35-46 35 | -in 2 0 °F | <i>p</i> In |
| Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas | Tempe | eratur | e 45-8 | AM PM 80 °F AM PM | Or below -3.7 -1.5 Spice Room | Walk-in 35-40 °F 3 Ce 38.5 | 35-46 35 | -in 2 0 °F | <i>γ</i> (n) |
| Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins DRY STORAGE Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas | Tempe | eratur | ature e 45-8 | AM PM 80 °F AM PM | Or below -3.7 -1.5 Spice Room | Walk-in 35-40 °F 3 Ce 38.5 | 35-46 35 | -in 2 0 °F | <i>γ</i> ιη |

5/3//20 A. Round Signature, Cook Supervisor (PM)

Signature, Cook Supervisor (AM)

6.1.20

FOOD SERVICE MANAGER

DATE



| DATE: | MAY 31, 2020 | | SUNDAY | ΑΥ | | BREAKFAST | | CVCI F. | c | |
|-----------------------|----------------------|----------|-----------------|----------|--------------|----------------------------|---------------------------|------------------|--------|--------------|
| - | | Serv | | Begin | Menn | Special Instructions | Diot For Hoalth | | | T |
| Frepared by. | Menu Items | size | Amt Prep | Prep | Temp | | Menu Items | Temp | Otv | Over Prod |
| See S | Dry Cereal | 1 cup | 212 Con | 9330 | et- | VEGETARIAN | Bran Flakes | n t | CD | Ø |
| LEMOLO | Scrambled Eggs | | Sax | 430 | 178 | Eggs | Eggs Scrambled Eggs 1/4 c | | N | 6 |
| | w T-Ham | 1/2 cup | #2 | 1 | , | 2 each | 1 | 1 0 | 7 | 10 |
| OMO | Cinnamon Roll | 1 each | \ \Pcst | 230 | 169 | | Margarine 1 pat | at CO | X | 1 |
| 2000 Tortilla | Tortilla | 1 each | arus | 1 | OT- | | | ts DT | D. | 10 |
| Scloudo Salsa | Salsa | 1/2 cup | H BY | DB | 40 | | Can Fruit 1/2 c | co | 72 | 9 |
| CUMAY Sugar | Sugar | 2 pkts | 1/4 13x | 0330 | RT | | Sugar Sub 2 pks | xs RT | 7 | d |
| Silve Stre Coffee | Coffee | 8 oz | 0.3% | 0330 | 186 | | Coffee 8 oz | z 186 | 027 | d |
| 2003 | Milk 2% | 8 oz | 509 | 0430 | 40 | | Milk 2 % 8 oz | C)Th Z | 000 | d |
| | | | | | } | | | | | |
| Portions verified by: | ified by: | | | Meal Cor | int Docur | Count Documentation | SERVICE DOCUMENTATION | ATION | | |
| _ | , | | Population | | SHH | Staff | | | | |
| Signature: 🗶 | ://byting | | Population -ICE | -ICE489 | 6 | | First cart out: OHH | \ \ | | |
| 81 | Cook Supervisor | -10 | MARSHALLS < | 358T | (| Labeled & | Last cart out: | 0 | 1 | |
| Signature: | へもろい | \ | Call Backs | CQ | | Refrigerated | Signature / | 700 | 1,000 | |
| | Food Service Manager | r | Test Trays | G | | Yes No | 7 | | X | T |
| Prepared by: | Johnny Sack | | HS SNACK | X | Sack meal | Johnny Sack Meal Counts | MEAL T | MEAL TRAY SET UP | UP | |
| | Proteins | 2 - 20z | Protein | 1 oz | TEST | | 33 F/2 | | | |
| | Bread | 4 slices | Bread | 2 slices | | Test Sacks | - | 3// | S, | _ |
| | Fruit | 1 each | HYPER CALORIC | LORIC | CALL | | | <u></u> | 3 | |
| | Drink | 1 each | Protein | 2 - 2oz | BACK | | | | | |
| | | | Bread | 4 slices | | Labeled & | (720) | | 4 Sans | (|
| | | | Cookie | 1 each | TOTALS | Refrigenated | 3000 | 3 | 1,0 | |
| Rev 02/2020 mps | | | Drink | 1 each | | Yes / No |) | | | |
| | | | | | | | | | | 1 |



| | | Over | Prod | | Ι, | 2tub | 242 | 1 | 1 | 1 | 1 | | 1 | I | | | | | | | | | | ~ | | | | |
|-------------------|--------------|----------------------|------------|---------------|--------------|-----------------------------|--------------------|------------------|---------------------|-----------------------|--------------|-------------|-------------|-------------|--------------------------|----------------|---------------------|-----------------|--------------|---------------------------|----------------------------|-----------|------------|---------------|----------|----------|--------------|-----------------|
| lces." | က | | Qty | San | 300 | 3 | 5 | Born | 42R | bran | 426 | 0 1000 | 43 | Ş | | | | | | | | | aveen | Bean | 3 | - | g | |
| secure services." | LE: | DIC | Temp | 40 6 | 40 | 35 | 35 | \top | TX | 日 元 5 | ₽ 2 | RT | RT | 2 | Z | | | | 001 | | SET UF | | | | | (| Cread | |
| ğ | CYCLE: | | | 4 02 | 1/2 c | 1/2 c | 1/2 c | 1 c | 1 oz | 1/2 c | 1 sl | 2 sl | 1 ea | 8 oz | ENTATIO | | 1015 | = 15 | P | 1 | MEAL TRAY SET UP | | Trate | Salad | OTIVI | 200 | 3 | _ |
| | | Diet For Health | Menu Items | Salad | alad | ticks | ticks | | ssing | ans | ice | | uit | Tea | DOCUM | | t out: | out: | ์ | ļ | ME, | 5 | | | 7 6 | 2000 | Compa | |
| | | Diet | W | Chicken Salad | Potato Salad | Peanut Butter Carrot Sticks | 3 oz Celery Sticks | Salad | Jelly Diet Dressing | 2 Packets Green Beans | Onion Slice | Bread | Fresh Fruit | Unsweet Tea | SERVICE DOCUMENTATION | | First cart out: | Last cart out: | Signature |) | | Common 5 | | 18 to 18 | | | sold of | Š |
| | H | ructions | | RIAN | | t Butter | 3 oz | | Jelly | Packets | | Bread Bread | 4 slices | | (| \subseteq | | | | No | Sack | | | | - | | | ž |
| | LUNCH | Special Instructions | | VEGETARIAN | | Peanu | | | | 2 | | | 7. | | tation | Staff | | Labeled & | Refrigerated | $\overline{\mathrm{Yes}}$ | Johnny Sack Meal Counts | | Test Sacks | \ | \ | Abeled & | Refrigerated | Yes |
| | | | | | | | ile) | | | ر. | | | | | camer | | | Lak | Ref | | 7 | E | Tes | ر ا | M | | | X J |
| | | Menu | Temp | 40 | 4 | 35 | 38 | 24 | | 年の | 2 | RT | 4 | | unt Do | 44 | 35 | 55 | | | Sack meal | TSEC | | CALL | BACK | | TOTALS | |
| | | Begin | rrep | 0900 | 0930 | 900 | 080 | 0430 | | 0830 | 0630 | ි නීන | 080 | | Meal Count Documentation | Population 544 | -ICE | 1 | 60 | 8 | | 1 02 | 2 slices | ORIC | Z- 20z | 4 slices | 1 each | I each |
| | SUNDAY | Amt Prep | _ | | 3 | නු | .0 | 202 | | 120 lbs 0800 | Jose | Compo Co | 9 | | | Popula | Population -ICE 439 | MARSHALLS | Call Backs | Test Trays | HS SNACK | Protein | Bread | HYPER CALORIE | Protein | Bread | Coolsie | Drink |
| L | | Serv | T | 4 oz | 1/2 cup | 1/4 cup | 1/4 cup | 1/4 cup | | 1/2 cup | 1 slice | 2 slices | 8 oz | | | | | A | | I | 1 | 2 - 20z P | 4 slices B | 1 each H | 1 each P | MI | 0 0 | _ |
| | 020 | SIUS | | | | | | \dashv | | | | | | | | | _ | sor | 7 | Manager | ıck | 1 | \ | | | | | |
| | MAY 31, 2020 | Menu Items | | Chicken Salad | Potato Salad | Carrot Sticks | Celery Sticks | Shredded Lettuce | | Green Beans | Onion Slice | Bread | Unsweet Tea | | ed by: | | Kryac | Cook Supervisor | 1 P | Food Service Manager | Johnny Sack | Proteins | Bread | Fruit | Drink | | | |
| | DATE: N | Prepared by: | _ | Hemison 10 | | | 100 med | S Garage | 1 | A variant G | O Jackson C | B CONTROL B | 日とうだけ | 2 | Portions verified by: | \ | Signature: | 0 | Signature: | A | Prepared by: | | | | | \ | , , , | Kev 02/2020 mps |



| | | Over | Prod | 0 | 0 | CJ | 0 | 0 | 0 | 0 | 0 | 0 | | | | | \ | | | | T | | | 17.7 | 2 | | |
|--------------------|-------------|----------------------|------------|-----------------|--------------|-----------------|---------|----------------|-------------------|--------------------------|---------------|---------------|--------|-----------------------|------------|--------------------|-----------------|--------------|----------------------|----------------------------|----------|------------|---------------|---------|-----------|--------------|-----------------|
| C C | 3 | Prod | Qty | 121 | 202 | 14715 | 87n | Spr | 26jn | 5 | - P | _ | | | | | | 1 | 3 | l _L | | < | 9 | 1 | | 72 | ١ |
| Cordinate Services | CICLE | DT | Temp | Ke | 38 | 2010 | 200 | 200 | RT | 394 | d'S | 22 | | NO | ŀ | 10 | (5) | 1 Cuc | | MEAL TRAY SET UP | | | 0.1 | , | Crary | Stray |) |
| OKY. | CX | alth | D.S | 4 oz | 1/2 c | 1 c | 1/2 c | 1/2 с | 1 ea | 1 pat | 1/2 c | 8 oz | | IENTATI | | 1545 | 1645 | A | | AL TRA | | 1 | 25 | | | | |
| | | <u> </u> | Menu Items | Tuna Salad | Garden Salad | Beans | Rice | Beans Carrots | 1.5 cups Tortilla | Rice Margarine | Canned Fruit | Unsweet Drink | | SERVICE DOCUMENTATION | | First cart out: | Last cart out: | Signature | | ME | | | 1 | | Ü | 1801S | |
| DININIED | DININGE | Special Instructions | | VEGETARIAN | Cheese | 3 oz | | Beans | 1.5 cups | Rice | 1 cup | Tortilla | 4 each | nentation | Staff | | Labeled & | Refrigerated | (Yes) No | Johnny Sack Meal Counts | | Test Sacks | | | Labeled & | Refrigerated | (Yes No |
| | | Menu | Temp | 1970 | 204° | 7cı" | 700, | 100 | RT | RT | 35 | | | Count Documentation | 19 | 5 | | | | Sack | TEST | | CALL | BACK | | TOTALS | |
| AV | | Begin | rrep | 100 | 1400 | 100 | 100 | 100 | 1400 | 1300 | 1300 | | | Meal Co | ation 544 | 1-ICE 44 | 7587r | 0 | J | × | 1 oz | 2 slices | LORIĆ | 2 - 2oz | 4 slices | 1 each | 1 each |
| STIMBAV | COLVE | Amt Prep | (| SPIN | GPns | 14 PMS | 870 | 8PMS | 76,7 | 6007 T | 350 | | | | Population | Population -ICE UK | MARSHALLS 55 | Call Backs | Test Trays | HS SNACK | Protein | Bread | HYPER CALORIĆ | Protein | Bread | Cookie | Dyfnk |
| , | - 1 | Serv | SIZE | 4 oz | 1/4 cup | 1 cup | 1/2 cup | 1/2 cup | 2 each | 1 piece | 8 oz | | | | 1 | R | 1 | 160 | ū | | 2 - 20z | 4 slices | 1 each | 1 each | | | |
| MAY 31 2020 | 777 777 777 | Menu Items | | Salisbury Steak | Beef Gravy | Beans | Rice | Carrots, diced | Tortillas | Zohang, Pstrawberry Cake | Drink w/Vit C | | | fied by: | (| A. 16mm | Cook Supervisor | Sto | Food Service Manager | Johnny Sack | Proteins | Bread | Fruit | Drink | | | |
| DATE: | Г | Prepared by: | | $\overline{}$ | Perez- | Circles - Beans | | Cabax - | Zheng - Tortillas | 20hangin | ۱, | | | Portions verified by: | | Signature: / | | Signature: | | Prepared by: | 1 | | | | / | \ | rev 02/2020 mps |



Temperature Log

South Building

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

DAILY

| Unit | AIR | WATER/sink | SHOWER | SHOWER 2 |
|-------------------------|-----------------------|------------|--------|----------|
| South-A | 66.5 | | | |
| South-B | Queren | timed | | |
| South-C | 12.6 | | | |
| South-D | 71.3 | , | | |
| South-E | Unoce | upud | | |
| South-F | 71.3 Unoce 73.5 | , | | |
| South-G | Queron | timed | | |
| South-L | 24.5 | | | |
| South-M | 74.5 | | | |
| South-N | 74.3 | | | |
| South-X | 74.3 73.7 | | | |
| South-Y | 73.1 | | | |
| South-Z | 669 | | | |
| South-SMU | N/A | | | |
| South-SMU - Shower 3 | 73.7 | | | |
| MED-ISO- Room 1 | N/A | | N/A | N/A |
| MED-ISO- Room 2 | N/A | | N/A | N/A |
| MED-ISO- Room 3 | N/A | | N/A | N/A |

SIGN:

MEDICA



North Building Temperature Log

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

| Date | Unit | Dayroom | Shower #1 | Shower #2 | Shower #3 | Shower #4 | Shower #5 | Shower #6 | Shower |
|------|----------------|-----------------|--------------|--------------|--------------|--------------|--------------|--------------|--------|
| | A-1 | 743 | | | | | | | |
| | A-2 | 69.3 | | | | | | | |
| | A-3 | 69.5 | | | | | | | |
| | A-4 | 68.7 | | | | | | | |
| | B-1 | 75.3 | | | | | | | |
| | B-2 | 74.2 | | | | | | | |
| | В-3 | 74.3 | | | | | | | |
| | B-4 | Qua | ran tin | -0 | | | | | |
| | C-1 | 72.3 | | | | | | | |
| | C-2 | 69.1 | | | | | | | |
| | C-3 | Uno co | upus | | | | | | |
| | C-4 | 73.5 | 1 | | | | | | |
| * | D-1 | \S ² | | | | | N/A | N/A | N/A |
| | D-2 | 223 | where | | | | N/A | N/A | N/A |
| | E-1 | 72.3 | 1 | | | | N/A | N/A | N/A |
| | E-2 | 73.1 | | | | | | | |
| | MED | | | | | | | | |
| | Phy Therapy | N/A | | N/A | N/A | N/A | N/A | N/A | N/A |
| | Intake | N/A | | | N/A | N/A | N/A | N/A | N/A |

Medical Showers Temperature Log
Name:

ROOM

542 540 538 536 534 523 522

Tub Room

Temperature Taken with a Fluke Mod 52 Digital Thermometer